

FRESH QUAKES FOLLOW FIRST TREMORS

MONTANA KEEPS EYES OPEN AS SHOCKS GO ON

Huge Piece of Mountain Creeping Down Gros Ventre River Valley

PEOPLE DRIVEN FROM BED
Seven Hundred Men at Work to Free Railway Tracks of Avalanche Debris

Butte, Mont. — Southwestern Montana continued to keep its earthquake eye open Tuesday with the receipt of news late Monday night that shocks still were being felt near the scene of the disturbances of Saturday night and Sunday. The Gallatin river valley stirred restlessly all day Monday and distinct shocks were felt here at 10:30 and 11:35 o'clock Monday night.

Monday night's shocks drove people from their beds and many sought the remainder of the night out of doors.

Dozens of shocks have been felt between Butte and Three Forks, one of the three towns which suffered most, since Saturday night.

Shifts of the earth's surface Monday were felt at Great Falls, Helena, Billings, Logan, Three Forks and Manhattan, but no material damage was done. Seven hundred men are at work clearing miles of Chicago, Milwaukee and St. Paul tracks in sixteen miles of canyon near Lombard, which was buried by an avalanche resulting from quakes. Traffic over the Milwaukee line still is impossible through that section.

Although the property loss at Manhattan, Three Forks and Logan still is estimated at \$500,000, some of the partially wrecked buildings can be salvaged, it is said.

Jackson, Wyo. — The north end of Chief mountain is creaking slowly down upon the Gros Ventre river valley and crumbling as it goes.

Moving down upon the river on a front of several miles at a rate of speed that is almost perceptible, forest rangers and ranchers say, it will create a great basin in the river valley through which the river runs.

They believe that the section of the great mountain was paroled loose by the earthquake shocks which were felt here Saturday and that the result will be an avalanche greater than that which occurred Tuesday when a section of Sheep mountain, at a point below Chief mountain, fell in to the river, and caused it to form a lake.

Below the Sheep mountain slide the river is dry and all irrigation operations are at a standstill.

EXPERTS DISAGREE ON CAUSE OF QUAKE IN WESTERN STATES

New York—Experts were divided Tuesday as to the cause of the Santa Barbara earthquake. Ocean leakage, accumulated strain on the earth's crust and extreme hot weather were among the causes assigned.

There was also disagreement as to whether there was any relation between the tremors in Montana and those which laid Santa Barbara in ruins. Some experts said that there was no connection, while others thought that the Montana shocks pulled the trigger that caused the twelve mile disturbance of rock strata under Santa Barbara and vicinity.

MILWAUKEE MAN IS TAKEN AFTER CHASE OF YEARS

Badger, Wanted for Arson, Evades Capture for Eleven Years

By Associated Press
Milwaukee—David L. Borun, formerly of this city, arrested in Long Beach, Calif., Monday according to information received by the state fire marshal's office, on a charge of arson, will be returned here for trial. The warrant on which Borun was arrested is eleven years old, and was filed away as worthless, when word was received here that Borun had fallen or jumped overboard from the steamer Indiana Nov. 23, 1917.

Conrad Amuth, deputy state fire marshal, was responsible for the arrest of Borun whom everyone, including members of his family, believed dead until less than a year ago.

According to the finds of Amuth, Borun had a friend place a dummy in the slatroom assigned to him for a trip on the Indiana, and on the night of Nov. 23, 1917 the dummy was flung overboard. From the clothing and papers found in the slatroom there was plenty of evidence that Borun had been lost overboard, but one life insurance company refused to pay the claim of Mrs. Borun, and Amuth remained on the trail until he obtained evidence, shortly after Mrs. Borun and her two daughters moved to Long Beach, that Borun was alive and making his home with his family.

CONSIDER MEASURE TO HELP TAX INSPECTION

By Associated Press
Washington, D. C.—Internal revenue officials are considering means by which the study of income tax returns may be made as easy as possible for the general public.

In view of the supreme court decision holding publication of these returns to be legal, the bureau officials have under consideration a plan to provide a duplicate set of records into which those who so desire may deliver at their leisure during the hours that government offices are open.

Last year, when the records were made public restrictions were thrown about the time in which they might be inspected so that the operation would not interfere with the work of the collectors office.

"NO BILL" VOTE FREES SHEPHERD OF CHARGES

Chicago — William D. Shepherd Tuesday was freed of the last charges against him when the grand jury voted a no bill in connection with the death of Mrs. Emma Nelson McClintock of 16 years ago.

The McClintock will case involving the \$100,000 estate of the youth, the bulk of which was left by will to Shepherd, is scheduled to be called in probate court Wednesday. Seven Iowa cousins of McClintock will oppose probating of the will and are expected to file a contest suit if the will is admitted to probate. The will directed Shepherd to pay an annuity of \$3,000 to Miss Isabelle Pope, McClintock's fiancée.

SEE MERGER OF TWO TRAFFIC COMPANIES

Chicago—Directors of the Yellow Cab Manufacturing Co., headed by John Hertz, held a special meeting Tuesday, presumably in connection with the recently reported plans for a merger with the General Motors corporation.

Before going into the meeting, Mr. Hertz said there would be no announcement to come from the meeting, and it was understood that any statement of any course of action would await a final working out of plans.

G. O. P. Holds Up Tax Revisions As Shield For Tariff Change, Lawrence Says

BY DAVID LAWRENCE

Copyright, 1925, by the Post Pub. Co., Plymouth, Vt. — Although deeply concerned over the health of his father, President Coolidge could hardly escape the cares of official responsibility, being kept in constant touch with the executive offices at Washington through Secretary Sanders at Lynn.

The president noted with satisfaction the statement of Chairman Green, of the house ways and means committee, that he was opposed to a revision of the tariff at the next session of congress. This makes the Republican leadership unanimous on this point. Reed Smoot, chairman of the senate finance committee, has spoken in almost identical language and so has the president himself.

While there is some difference of opinion on the merit of existing rates, there is complete agreement, as Chairman Green says, that "a general revision of the tariff in an off-year, between presidential elections, has always proved disastrous politically to the party that undertook it with the result that it has lost the house at the next election."

MAKE TARIFF ISSUE

The converse of this proposition is, of course, that the Democrats will make an issue of the tariff, emphasizing it in certain congressional districts where sentiment for tariff revision is strong. There is no controlling also the western Republicans who may make an effort to have the tariff revised.

The Republican administration policy, however, is to concentrate on tax revision and make so much fuss over it that the public will not be aroused over the tariff issue. The very same committees in congress which would have charge of tariff making are obliged to write a new revenue law anyway so it will be natural for the Republicans to claim that there is no time to accomplish both in one session of congress and that if the tariff were to be tackled, tax reduction would have to go by the boards—an effective political argument because sentiment for tax reduction is unanimous and no individual or party would dare to take the chance of blocking tax reduction by interjecting anything else.

HEARD SAME STORY

Chairman Green's statement is regarded as particularly significant, because he has just returned from Europe where he has heard the same line of argument that was advanced at the International Chamber of Commerce meeting at Brussels last week to the effect that Europe cannot pay her war debts unless able to sell America more goods. He counters with the suggestion that trade balances between nations may be settled indirectly. It is a favorite theme of Secretary Hoover. Thus Europe may sell a good deal to South America and the latter may in turn buy considerable from the United States and when cleared through foreign exchange, it would be equivalent to a transactions directly between Europe and the United States. There are other forms of equalization such as the invisible exchange whereby American purchases of European securities and American tourists expenditures abroad help to balance the trade situation on both sides of the Atlantic and maintain a economic equilibrium.

All this is Republican strategy and yet it depends for successful execution on the moves to be made by an opposition composed of insurgent Republicans and Democrats, the latter of whom have not forgotten the "pop-gun" tariff bill game of 1919 when they managed to put through various bills with extreme reductions in them that they felt sure would be voted yet which could not be passed over a veto.

The lines for the legislative battle therefore are being drawn early and though the next congressional elections are more than a year away, the decision of the Republican leadership means an old-fashioned tariff campaign in 1926.

SHIPPING BOARD STARTS NEW PLAN

Henry Ford Is Expected to Bid on Ships to Be Scrapped by Board

Washington, D. C.—The new policy of the shipping board under which it delegates to the Emergency Fleet corporation the power to conduct ship sales received its first application Tuesday when the corporation prepared to open bids for 200 vessels for scrapping.

Any awards made by the Fleet corporation will be accepted or rejected by the shipping board which has reserved the right of final review of sales.

Among the bidders was expected to be Henry Ford, who has indicated a desire to purchase ships for scrapping and to use the materials in his manufacturing plants. A number of other bids for scrapping the ships was in prospect although many of the vessels could be used in commerce if desired.

Although the ships cost several hundred thousand dollars to build, it was expected their sale for scrapping would bring a much smaller sum.

LETTER ARRIVES ONE HUNDRED YEARS LATE

Vienna—A letter addressed to one Herr Ludwig Van Beethoven, professor of the conservatory Schwarzenberggasse 15, recently arrived in Vienna—a bit late, but otherwise in good condition. In view of the impossibility of delivering it to an addressee, who has been in another world for almost a century, the postal authorities felt justified in opening the missive.

It proved to be from a Galician desiring Professor Beethoven to give his daughter piano lessons for 200 crowns per lesson. The official returned the letter with the remark "Address OK but addressee migrated heavenward in 1827. Impossible to forward."

BIBLE UNION SCORES ROCKEFELLER, FOSDICK

Seattle, Wash.—Denunciation of the Rockefeller-Fosdick combination was expressed in resolution adopted Monday night by the Baptist Bible Union of North America in closing sessions of a six day convention here. The Northern Baptist convention expected to be attended by 3,000 delegates from all over the United States is to convene Wednesday and a debate over the expressions in the resolution is expected to be continued during this gathering.

The resolution called upon all Baptists to express their disapproval of the principles of Dr. Fosdick and accorded the action of the trustees of the Park Avenue Baptist church in New York in calling Dr. Fosdick to the pastorate.

REPORT DEATH OF MAN INJURED IN TORNADO

Florence—Word was received here Monday that Robert King, 43, died Monday night at a hospital in Crystal Falls, Mich., where he had been confined since June 3, when he was injured in the freak tornado that was general over northern Wisconsin.

CALL SECOND CONFAB ON ITALIAN PAYMENT

Washington, D. C.—With the capacity of Italy to pay already established as the basis upon which negotiations will proceed, the second conference between Italian and American officials was called Tuesday to consider terms on which Italy's war debt may be funded.

At the first meeting of representatives of the two governments a week ago, Ambassador De Martino and Mario Alberti, heading the foreign mission, announced that they would have ready for the second conference considerable data regarding Italy's financial condition. They wanted to show the members of the American debt commission what their country faces in binding itself to a funding agreement.

Secretary Mellon, the debt commission chairman, is of the opinion that they are desirous of coming to a satisfactory conclusion in this series of conversations and every opportunity will be presented for working out just settlement terms.

LETTER IDENTIFIES VICTIM OF DROWNING

Superior—A man whom police believe to be Tom MacCallister, 38, of Toledo, O., was drowned in Tower Bay slip Monday afternoon. Besides a few dollars and other articles found in the drowned man's clothing, was a letter addressed to Tom MacCallister, 511 Summit st., Toledo. The envelope was one from the Cleveland Trust Co. Savings bank. The drowned man weighs about 150 pounds, is 5 feet and 11 inches in height and wore a brown suit and hat.

Police believe he fell into the water accidentally unable to see in the darkness.

INSURANCE MAGNATE DROPS DEAD ON BEACH

Ashbury Park, N. J.—Thomas F. Barry of Chicago, president of the Globe Mutual life insurance company, died of heart disease in the north end of bathing pavilion Monday night. The body was found by two who notified the life guards.

NEW LAW WILL PROTECT CAR OWNERS FROM AUTO THIEVES

Madison—Automobile owners will be protected against theft of their cars under the new title registration law, it was said Tuesday at the secretary of state's office.

The measure, providing that the secretary of state shall issue certificates of title with the motor vehicle registration, beginning next year, was one of the last bills signed by Governor Blaine. For a 25 cent fee, automobile owners will receive the certificates. Registration of the owner's name in the secretary of state's office will make stolen automobiles easily found, it was explained. It is estimated that automobile insurance rates in the state will be reduced considerably.

Other bills signed by the governor shortly before the legislature adjourned included those restricting the emergency board in making appropriations, permitting a political party to change its name, and creating a state indemnity fund to protect the state against loss of its funds on deposit in banks.

16 FIRMS ADMIT TRUST CHARGES

Chicago—Sixteen refrigerator manufacturing companies pleaded guilty in federal court Tuesday to the indictments in the furniture cases under the Sherman anti-trust act and were sentenced to pay fines ranging from \$2,000 to \$5,000 each.

The refrigerator group is the second class of manufacturers to plead guilty, most of the chairmakers having pleaded guilty recently, and were assessed similar fines.

The refrigerator companies and their fines were as follows: Those fined \$5,000: Alaska Refrigerator Co., Muskegon, Mich.; Belding Hall Co., Belding, Mich.; Challenge Refrigerator Co., Grand Haven, Mich.; Cold Storage Refrigerator Co., Eau Claire, Wis.; Green Refrigerator Co., Greenville, Mich.; Tennessee Furniture Corporation, Chattanooga, Tenn.

Those fined \$4,000: Gurney Refrigerator Co. Ltd., Fond du Lac, Wis.; Cray Refrigerator Co., Kenosha, Wis.; Rhineland Refrigerator Co., St. Paul, Minn.

Fined \$3,000: Ranney Refrigerator Co., Greenville, Mich.; Fined \$2,000: Dillingham Manufacturing Co., Sheboygan.

HOLD MAN WHO FLED AFTER FATAL CRASH

Menominee, Mich.—Arthur Van Denberger, 28, is in the county jail here pending an investigation into the death of Paul Carlson, 4-year-old son of the Rev. Herman Carlson, pastor of the Swedish Mission church, who was killed Monday night.

After the accident Van Denberger is said to have fled without stopping. He was pursued by police and arrested after a five mile chase.

DEFICIT IN DETROIT SURPRISES OFFICIALS

Detroit, Mich.—A deficiency of \$3,153,227.54 was reported in an auditors' report of the financial condition of the Detroit Street Railways which was given to Mayor John W. Smith Monday night. The report surprised city officials in view of the fact that for several years reports have been made monthly purporting to show that the railways were making money.

W. W. Hauser, auditor for the Rapid Transit commission, was loaned to the D. S. R. for the purpose of auditing their books. Mr. Hauser reported that many times money was set aside to meet claims against the company but that the reserve existed only on paper.

SEEK WIFE OF FUGITIVE AS AIDE IN BREAK

Search of Officials for Four Escaped Convicts Proves Futile

By Associated Press
Marquette, Mich.—County officers throughout the upper peninsula, a score of state police and all available prison guards are continuing their man hunt for the four convicts who escaped from the branch prison here late Sunday but so far their careful search has borne no fruit.

The only clue to the whereabouts of the men proved unfounded when officers stopped a freight train in which the quartet were reported riding, only to find that four hoboes were the only passengers, besides the train crew.

A reward of \$500 for each of the four men was announced Monday by Warden James P. Corgan.

A hunt for Mrs. Vance Hardy, wife of the leader of the escaped prisoners, is being continued throughout the upper peninsula. She disappeared from Detroit about the time her husband was sentenced to from 20 to 40 years for robbery and told friends that she was coming to Marquette to obtain a position as a telephone operator.

Warden Corgan believes that Mrs. Hardy was responsible for the smuggling of four guns and two bags of ammunition to the convicts, used in their sensational break for liberty when they forced two guards to act as shields when they scaled the prison wall.

MURDER IS VERDICT WHEN BODY IS FOUND

By Associated Press
Shell Lake—The body of Milo Hemrod, missing from his home for several days, was found Tuesday at the bottom of a well at the Hemrod place southeast of Shell with a bullet wound through the head.

The hunt for Hemrod which had been in progress for several days, ended at the well Monday night and sheriff J. J. Waggoner of Shell Lake was notified.

It developed upon investigation that what at first appeared as an accident was a case of cold-blooded murder according to the coroner, who said evidence was that Hemrod had been in the well for two or three days.

An inquest was set for 2 o'clock Tuesday afternoon at Shell Lake. Hemrod was about 40 years old and lived with his father, who is more than 70 years old. It is said there were possibilities of an early arrest in connection with the crime.

JOHNSON NAMED FOR INSURANCE OFFICE

By Associated Press
Madison—W. Stanley Smith, State insurance commissioner, announced Tuesday that he expects to reappoint state Senator O. H. Johnson as deputy insurance commissioner and chief assistant state fire marshal. Senator Johnson's legislative work having ended with sine die adjournment of the legislature.

Resignation of H. G. Brunnequell, actuary in the department as deputy commissioner, effective Wednesday, was announced. Mr. Brunnequell was appointed temporarily on Jan. 14 to fill the vacancy caused by the resignation of Senator Johnson.

FATHER SEES YOUTH KILLED IN ACCIDENT

By Associated Press
Redwing, Minn.—Gaylord Platt, 17, and John Gordon, 67, were killed when an automobile in which they were riding was struck by the Burlington passenger train No. 12 eastbound near Diamond Bluff, Wis., about nine miles north of Redwing Tuesday.

The father of young Platt, who was working with a railroad section crew near the crossing where the accident occurred, witnessed the crash.

"I recognized the automobile and saw the approaching train but it all happened so suddenly I was helpless to do anything," he said.

AGED MAN CALLS FOR MEDIC, THEN SUICIDES

Menominee, Mich.—Paying the doctor \$5 for what proved to be a final call, W. A. Spaulberg, 75, ailing and living here alone, directed the physician's attention to a stove in an adjoining room and then shot and killed himself. The tragedy occurred late Monday after Spaulberg had penned several letters to friends, bidding them goodbye and hoping that "we meet in a better land."

DAYTON PLANS TO GREET HUGE CROWD AT EVOLUTION ROW

Dayton, Tenn. — While defense attorneys in northern cities worked on the legal phases of the Scopes evolution case and individuals and at least one organization in many places debated its educational significance, Dayton went ahead Tuesday making plans to meet the physical wants of the thousands who are expected to attend the trial of the Tennessee school teacher here beginning July 10.

A big house on a hill is being prepared for the residence of attorneys who will come from many places to defend John T. Scopes against the charge that he taught evolution in a public school in violation of the law of Tennessee.

For interested persons who will be unable to find space in the limited area of the court room some provision was to be made on Tuesday when engineers from New Orleans survey the situation with a view of erecting a huge auditorium. Here it is proposed amplifiers will convey to the overflow through the details of the legal battle.

CAL PLANS TO LEAVE HOME AS DAD IMPROVES

By Associated Press
Plymouth, Vt. — Assured of the most satisfactory improvement in his father's condition, President Coolidge Tuesday turned his thoughts toward his office and newly established summer home at Swampscott, Mass. An early departure for that place is expected.

Colonel John Coolidge, 80 years of age himself, gave the president and his family the greatest relief from their anxiety when he left his sick bed Monday night and with a little assistance got to a chair where he sat for 30 minutes. While pleased over the progress of the patient, physicians are aware that at his age a relapse at any time is possible.

Relieved over the improvement shown by his father, Mr. Coolidge has found relaxation since his arrival here Sunday night after a hurried six hour trip from Swampscott with Mrs. Coolidge.

Practically out of communication with the outside world, he has given over his entire time to visiting with the family. John Coolidge, son of the president and Mrs. Coolidge, is with his parents, having come here following the close of Amherst college.

FIND BODY OF SLAYER SHORTLY AFTER CRIME

By Associated Press
Superior—The body of Charles McDorman, Gordon farmer who shot and killed August Frieske and John Hira, workers of a road crew early Tuesday morning as the result of a dispute over highway construction work, was found later Tuesday morning at his home where he had apparently killed himself after his murder orgy.

The shooting is said to have occurred as the result of an argument over construction of a new road in Wasco township. According to reports from Gordon the two men were shot down from ambush as they were going to work at about 7 o'clock Tuesday morning. McDorman it is alleged, had ordered the workmen to stay off his land or he would shoot them.

TOT DROWNS IN CREEK ONLY FEW FEET WIDE

Wausau — Janice Sullivan, aged one year, daughter of John Sullivan, was drowned in Black Creek near the family home in the town of Flintham Tuesday afternoon. The creek is only about two feet deep where the drowning occurred and only a few feet wide. The child walked onto a plank from which the family dipped its water supply and fell into the shallow water. A small sister gave the alarm, but death resulted before the mother could give assistance.

NINE KILLED, THIRTY TWO HURT IN WRECK

Moscow—Nine persons were killed and thirty two injured when the Chita-Moscow express on the Trans-Siberian Railway was derailed Monday at Taiga about one hundred miles east of Novo Nikolayevsk.

RECOVER NINE BODIES FROM CITY'S RUINS

Thirty Are Taken to Hospitals With Injuries Received in Shock

NEW HOTELS WRECKED

Ancient Spanish Mission Survives Second Great Earthquake

By Associated Press
Santa Barbara, Calif.—Three new earthquakes which again rocked the city at 1:22, 4:39 and 5:54 o'clock Tuesday morning rendered the work of salvage crews more difficult and again drove the residents out of their beds. The most severe of the three shocks came at 4:39, just as sailors began disembarking from the battleship Arkansas for guard duty among the ruins.

The tablet of death indicated that nine victims had paid with their lives their portion of the toll taken by earth tremors that started at 6:44 Monday morning and continued at various intervals throughout the day and on into the night.

In the hospitals lay thirty injured. Conservative estimates of material damage, which, however, cannot be definitely determined until a technical survey is made, fixed the loss at \$1,500,000. More liberal surveys ran the damage as high as \$30,000,000. The dead:

Mrs. Charles E. Perkins, 53, millionairess widow of Burlington, Ia., Burtram B. Hancock, 21, son of G. Allen Hancock, Los Angeles millionaire, William Proctor, Patrick Shea, Fenster Storer, Marianne Mienestide, Dr. James C. Cagle, dentist, Merced Leon. One other person was reported in the ruins.

The injured were treated at Cottage hospital, the only hospital remaining fit to receive patients.

AUTO IS CRUSHED
State st., the main artery of the town and twisted business district, presented a desolate appearance that threw into bold relief the optimism of the men and women who owned the wrecked stores.

In front of one shop lay what was left of a small automobile. Blocks of stone weighing 400 or 500 pounds each had crushed it flat and in their fall had ground the life out of William Proctor, window cleaner, who had just driven up to his early morning job when the first tremor came.

In the crumpled ruins of the exclusive Hotel Arlington, the Mecca of world travelers for years, the fall of a tank containing 60,000 gallons of oil had swept to their deaths Mrs. Charles E. Perkins, aged millionaire widow of Burlington, Ia., and Bertram B. Hancock, son of G. Allen Hancock, wealthy Los Angeles realty dealer. The latter escaped with three broken ribs and scalp wounds after falling and sliding three stories to the ground from the room beside that in which his son met his death.

The San Marcos building, a block below the Arlington hotel, recently finished and held to be one of the finest structures in the city was a paradox of stability and ruin.

At the other end of State st. which approximately marked the extent of the serious business district damage, the brand new California hotel, a hostelry of 100 rooms completed within the week was a total wreck. The roof had collapsed in several places, and throughout its entire height one corner had been ripped loose, exposing the beds as they stood prepared for guests.

The pavement bulged and cracked, while in some locations it had been slashed and chopped into fragments a foot square by the grinding force of the successive tremors.

Rich Richard Says:

THE BUD may have a bitter taste, but sweet will be the flower. It may take a few extra minutes to read the A-B-C Classified Ads, but sweet will be the resulting profits.

Read them today!

TWO CARS DEMOLISHED IN W. PROSPECT-AVE CRASH

BROKEN BUMPER FORCES SEDAN AGAINST TRUCK

Harry Oaks and Mike Stein-
hauer Narrowly Escape
Serious Injuries

Two automobiles were demolished and three men narrowly escaped being killed or severely injured about 5 o'clock Monday afternoon when a new sedan driven by Harry Oaks, 414 E. Summer-st., crashed into the side of a light truck driven by M. Steinhauer, 714 N. Bateman-st., on W. Prospect-ave. between S. Cherry and S. Locust-sts. Steinhauer suffered severe bumps on his head and his body was badly bruised. Mr. Oaks, forced under the dashboard of his car, escaped with a bad cut in his hand and severe body bruises. Steinhauer's injuries probably will confine him to his home for several days but they are not regarded as serious. Mr. Oaks was able to be about immediately after the accident. A passenger on Steinhauer's truck, sitting directly above the spot where it was struck by Oak's car, was thrown clear of the wreckage and escaped with one or two scratches.

BUMPER FALLS OFF
According to Mr. Oaks, the bumper in the front of his car fell under the left front wheel so that he could not control the machine and it shot across the street against the Steinhauer truck. Oaks was driving east on W. Prospect-ave. returning from the Buick des Morts golf club while Steinhauer was going west on the same street on his way to Appleton Junction where he was to deliver a load of baggage.

Witnesses said the Oaks car made a sharp swing to the right as it approached Steinhauer's car and then suddenly swerved to the left, dashing across the street against the truck.

The first impression was that the accident was caused by a broken steering gear in the Oaks car but later investigation showed this was not the case.

BOTH CARS WRECKED
The Oaks car is a total wreck. The entire left front side was smashed, the left wheel was torn off, the steering wheel smashed, windshield broken, frame bent, springs broken, top and windows smashed and motor damaged. Steinhauer's truck was damaged almost as badly. The frame was bent where it was struck by the sedan, the radiator was wrecked, engine damaged, tires cut, wheel broken and it is doubtful if it can be repaired.

Mr. Oaks was forced under the dashboard of his car from where he was extricated with considerable difficulty. The most surprising feature of the accident was that none of the men was more seriously injured or killed.

ASYLUM TRUSTEES MEET TO CLOSE YEAR'S BOOKS

Tuesday was the day of the annual meeting of the board of trustees of the Outagamie county asylum. Ordinarily the board meets on the first Thursday of each month, but owing to the fact that the fiscal year ends June 30, the members gather at this time to pass on outstanding bills and in general close up the business of the year. The board consists of Francis S. Bradford, president; Charles Freund, Seymour, vice president; Thomas Kelly, Ellington, secretary, and Thomas Flanagan, asylum superintendent.

Incidentally the members will inspect the work of reconstruction of the barns destroyed in the fire of last spring. The west and the north barns are practically completed and will be ready for storing of this year's hay crop which is about to be harvested. Hegner Construction company is now at work on the big dairy barn. The foundation is already laid.

Crops at the asylum farm have a bright outlook, all with the exception of the hay crop which is suffering along with that of all other farms in this community as a result of the spring drought.

COUNCIL WILL DECIDE ON HILL PAVEMENT

Type of pavement which will be used on S. Appleton-st hill will be decided by the common council at its regular meeting Wednesday evening. The city voted to surface this roadway which passes from W. Lawrence-st through Jones park to S. Oneida-st and has received bids on several kinds of surfacing. The type most desired will be decided Wednesday and the contract then will be let so the work can proceed.

ANTIGO NEWS DEALER IS DECLARED BANKRUPT

Gordon Leonard, an Antigo news dealer, was adjudicated a voluntary bankrupt on Monday, following his petition. The first meeting of the creditors will be held at 2 o'clock in the afternoon of July 13, in the office of the referee in bankruptcy in Appleton. The assets of the bankrupt are listed at \$850, of which \$200 is claimed as exempt. The liabilities are listed at \$1,732.

At Milwaukee Meeting
R. G. Wort, traffic manager of the chamber of commerce, is in Milwaukee attending a meeting of the committee which is arranging for a state session of traffic men at the city July 14. The object will be to form a traffic association in Wisconsin.

NEW PRESIDENT OF STATE UNIVERSITY, AS BOY PREACHER, WON WIFE WITH SERMON

BY HORTENSE SAUNDERS

New York—Picture a small, homely town in Missouri in the month of June—climbing roses on the porches, expansive lawns, and lazy summer just settling down in earnest.

Enter from the right a young clergyman, barely nineteen years old, whose eloquence and strangely mature insight into the common problems of life not only brings all the townspeople into the spired church, but attract from the surrounding country crowds of farmers who drive over the dusty roads in their high-wheeled carriages and buckboards.

Enter from the left a beautiful girl of sixteen or thereabouts. What is the logical development, I ask you, but a romance?

This was the setting when Mary Smith of Glenwood, Mo., met Glenn Frank, who has since left the ministry to become assistant to the president of Northwestern University, an associate of a great merchant interested in industrial democracy, a lecturer of national range, editor of The Century Magazine and now the president-elect of the University of Wisconsin.

Although this meeting occurred several years ago he is not yet forty, she still beautiful, and the romance endures.

PREACHES AT SIXTEEN
But let's go back to Glenwood. Glenn Frank hadn't even been to college when he met Mary Smith. But he had been preaching since he was sixteen. And even at nineteen he was definitely a personage, with much of the magnetism and gift for public address which he has since developed to such a high degree.

He could deliver his sermons on Sunday mornings many who had before preferred fishing and leisure to worship.

The first morning after Mary Smith arrived home from boarding school she saw her mother getting ready for church.

"Don't save any space for me in the family pew this morning," she said. "I've been at church every Sunday this year, whether I felt like going or not. May I have a vacation this morning?"

"You'll enjoy it," urged her mother. "You'll better go. There's a most attractive minister, young and brilliant."

Mary's answer was to snuggle more comfortably into the big chair and open a book. Then Mr. Smith, son of an Episcopal clergyman from Dublin, spoke to Mary.

"I advise you to hear this young man, Mary. He's different. He'll make his mark in the world. You'll hear him before the summer's over, so might as well begin today."

Mary's father seldom asked her to do anything against her own wishes. He had the rare art of disciplining children by loving them wisely. And so when, on rare occasions, he did ask her to do something against her own wishes she listened. She put down her book, donned her Sunday frock, and went to the little Methodist church.

On returning from the church, she said to her father, "Dad, your Glenn Frank is the most brilliant and attractive man I have ever seen."

"I wouldn't go about saying that, if I were your daughter," her father counseled. "A lady, you know, uses reserve in expressing her opinions of men."

Ambrose Smith was of the old school. So Mary said no more. But I have her word for it that she did not stop thinking of the young minister, and she was delighted when he made a call on the Smiths, his parishioners, the next day or so.

After that, he just came to see Mary.

COLLEGE DAYS
Then followed years of the most delightful sort of friendship, with a background of college days, football games, fraternity dances and fun. It built up a strong foundation of mutual interests and tastes. Years after that first meeting they met again in Missouri in a church—Christ Church Cathedral in St. Louis—this time to be married.

"You see, it wasn't a sensational romance at all," he charming Mrs. Frank insisted. "We had a long engagement, but our families approved, our feelings were real, and we knew they would endure."

"Didn't you want a career for yourself?" she was asked.

"No," she answered with conviction. "I didn't want a career. I finished my course at the University of Missouri and took graduate work at Washington University and at the University of Chicago, and I pride myself that I could have been independent and self-supporting if I had chosen to be."

"But I'm like thousands of other happily married women, perfectly satisfied to be a wife and mother, a vocation I would not willingly exchange for any personal achievement. And though I think my father was right in saying that a lady should have a certain reticence in expressing her opinions of men, I am perfectly willing to stand by my original statement that Glenn Frank is the most brilliant and attractive man I have ever seen."



Mrs. GLENN FRANK



GLENN FRANK

POLICE NAB BOY OF 15 YEARS FOR STEALING MONEY

Youngster to Be Taken into
Court to Answer Charge of
Robbing Cash Register

Robbing a cash register of \$5.50, his youthful instincts preventing him from overlooking several bunches of fire crackers, but guided by some freak motive to take also a bar of soap, George Lutz, 15, Vine-st., was not able to keep his small loot very long.

After breaking into the Harry J. Kahler grocery store on Pacific-st., near his home, one night this week, he found himself under arrest by Detective Sergeant John Duval Monday for committing burglary. He was found near some boat-houses on Fox river where he had been making his resort for a few nights. He had the stolen property with him. He also had a blanket which he admitted to have taken off the porch of W. H. Kriek, 612 N. Sampson-st., on Friday evening.

The boy, according to his own story, had been on a farm and came to town last Friday. His first victim was a small boy from whom he took 50 cents which the boy had collected for vegetables which he sold. From Friday on he slept in the river boat-houses.

This is not the first time the youth has fallen into the hands of the police on account of his alleged escapades. Leniency has been shown him on previous occasions on account of the fact that he had no mother to guide him. He was to be arraigned in municipal court Tuesday afternoon.

GOOD EYESIGHT NEEDED TO CONFIRM SCIENTIST

London—The tiniest things which the human eye can see are the black spots and patches sometimes visible in soap bubbles, said Sir William Bragg, lecturing on "Ray and Soap Films" at the Royal Institution.

The rainbow-colored soap films are therefore, not the tiniest things the human eye can detect. The black areas are so thin that if the soap bubbles could be magnified to the size of the earth and the thickness of the envelope film increased in proportion, the film would then be only the thickness of a sheet of paper.



Miss FLORENCE FOXLER

Miss Florence Foxler was awarded the Master of Science degree at Union College, Schenectady, N. Y., being the first woman to honor in 122 years. The day after receiving her degree from the college, she took the degree of Mrs. marrying Bruce Bucklin.

KIWANIANS WILL HEAR CONVENTION REPORTS

A report will be given at the meeting of the Kiwanis club at 12:15 Wednesday noon in the Conway hotel on the convention which was held at St. Paul last week. This is to be a business and acquaintance meeting. The attendance prize will be donated by George Nixon.

FIVE SAVE LIVES BY JUMPING WHEN TRAIN HITS CAR

Driver Tries to Back Car Off
Track in Front of Ap-
proaching Engine

Five people escaped uninjured when a Soo train crashed into a sedan at a railroad crossing on the Waverly-Brighton road at 1 o'clock Monday afternoon. The car was driven by Hugo Weinfurter of Appleton, and other occupants of the car were Mrs. Al. Ness, Miss Ethel Thelan, Miss Elizabeth Wenz and Mrs. Howard Campbell of Waverly. All saved their lives by jumping from the car.

The car was being driven from Brighton to Waverly on the narrow road through the swamp. Weinfurter did not see the train approaching until the front end of the sedan was over the crossing. He attempted to back off, but the train struck the front of the car before he could shift to reverse. The car was thrown into the swamp about 40 feet.

PERSONALS

Mr. and Mrs. W. H. Dean, Mr. and Mrs. F. B. Younger and Mrs. Henry Madison left Tuesday for Delafield, where they will attend the wedding Wednesday of Miss Rayola VanDusen. Miss VanDusen has been a frequent visitor in Appleton.

Mr. and Mrs. Otto Wickert and daughter Murna will leave Wednesday for an extended trip. They expect to be gone five or six months, visiting Canada, Florida, Niagara Falls, West Point, where they will visit for a short time with Stewart Mills, Washington, D. C., Ohio, Indiana and Illinois.

Mr. and Mrs. Henry Bartman and family and Mr. and Mrs. Frank Courchane and family motored to Madison Sunday.

Mrs. A. O. Danielson returned Monday from Stevens Point where she attended the funeral of her sister-in-law, Mrs. Peter J. Rhode.

Miss Frances Heindel returned Monday from Chicago and Racine where she visited friends for two weeks.

Miss Esther Farrell of Denver, Col. visited in Oshkosh yesterday.

BISHOP URGES BAN ON LIMITATION OF BIRTH

By Associated Press
Edinburg — Speaking on birth restriction at a meeting of the Edinburg diocese of the Episcopal church, Bishop Walspole said "that it is quite clear to my mind that Great Britain should follow America, and France and prohibit the use of contraceptives in order that our place among the nations may be preserved."

The bishop had previously pointed out that conditions now are not what they were 50 years ago. Forty per cent of divorces occurred in those families where there were no children, he said, adding that he believed that in only a small proportion of these were children impossible. Divorces, he said, hardly ever occurred where there was a "reasonable" family.

The United States has more than 15,000 motion picture theaters.

BRIDE'S DEATH BY GUN CAUSES INQUEST ORDER

Jury Will Sit Wednesday at
Oshkosh to Hear Facts of
Tragedy at Fremont

A coroner's jury sitting at Oshkosh at 2 o'clock Wednesday afternoon will attempt to gain the facts concerning the tragedy at the campsite on Wolf river at Fremont, Saturday evening in which Mrs. Victor H. Baker, recent bride of a Berlin chiropractor, was killed by the discharge of a shotgun alleged to have been in the hands of her husband.

Mrs. Baker's body was viewed at Berlin Monday by the jury which had been impaneled by Justice N. P. Christensen of Oshkosh. Her death occurred within the limits of Winnebago county and D. K. Allen, district attorney, and Steve Gorr, sheriff, therefore took the matter in hand at Oshkosh.

WAS REMOVING SHELLS
Mr. Baker is held by the authorities, although not under arrest, pending the outcome of the inquest. He told the district attorney and other officials who were called to the scene that the gun was accidentally discharged while he was trying to remove two damp shells from the barrel.

Baker had resided at Berlin for three years and had married Miss Gertrude Hess, daughter of Mr. and Mrs. Charles Hess, Berlin, on Thanksgiving day last year. About a week ago the chiropractor sold his practice at Berlin and he and Mrs. Baker were planning to take a honeymoon trip to the west coast. Baker is 24 years old and his wife was 21. It is understood that they took out \$15,000 of life insurance preparatory to their journey west. The investigation is understood to have been pressed by Lyle Hess, a brother of the dead woman.

The tragedy took place within an hour's drive of the home of the couple. As nearly as can be ascertained from those called to the scene of the shooting and who are familiar with the facts in the case, Baker and his wife were returning from Eau Claire, Wis., where they had been visiting an aunt of Mrs. Baker.

STOPPED TO CAMP
It was stated that when they reached New London, Baker loaded his twelve gauge Remington shotgun and kept it loaded until they reached the spot where they were to spend the night. At Fremont, they stopped for provisions, intending to eat supper when they camped for the night.

It is stated that they requested permission of Frank Neuschaffer to spend the night on his farm. The Neuschaffer farm is on the river road and is in the northwest corner of Winnebago county.

Leading from the main road to the river is another road, which is little more than a lane. The Bakers drove towards the Wolf river on the lane and stopped their car at the edge of a pine grove.

GUN WENT OFF
There seems to be some confusion as to just what happened next. One statement was that Mrs. Baker was removing the suitcases from the automobile, the car being so arranged that it could be used for a sleeping compartment. The other statement was that Mrs. Baker was about 15 feet from the car.

Baker was seated on the running board of the car, according to his statement, and was unloading the shotgun when it suddenly went off.

KING'S CHOICE



Sir John Baird of London has been named the new governor general of Australia. He will take office at once, succeeding Lord Forster.

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the shot, passing through the back of his wife's head and killing her.

SHELLS IN CAR
The empty shell was found in the sun but four loaded shells were found under the seat of the car. Baker ran for aid and Dr. Charles Rehling of Fremont was summoned. He pronounced Mrs. Baker dead. Baker, at some time prior to the arrival of the doctor, either at the time of the shooting or after he had summoned aid, turned the body of his wife over on her back, for she had fallen face foremost.

The shot entered the head just below the right ear and passed out below the left eye, smashing the bone and brain and severing the spinal cord.

Adam C. Remley and family have returned from an automobile trip to Kansas City, Mo., where Mr. Remley attended the graduation exercises and a class reunion at the University of Missouri. They were absent from the city for two weeks.

AN OPERATION RECOMMENDED

Avoided by Taking Lydia E. Pinkham's Vegetable Compound

Los Angeles, Cal. — "I cannot give too much praise to Lydia E. Pinkham's Vegetable Compound."

form. My mother gave it to me when I was a girl 14 years old, and since then I have taken it when I feel run down or tired. I took it for three months before my two babies were born for I suffered with my back and

had spells as if my heart was affected, and it helped me a lot. The doctors told me at one time that I would have to have an operation. I thought I would try 'Pinkham's,' as I call it, first. In two months I was all right and had no operation. I firmly believe 'Pinkham's' cured me. Every one who saw me after that remarked that I looked so well. I only have to take medicine occasionally, not but I always keep a couple of bottles by me. I recommend it to women who speak to me about their health. I have also used your Sanative Wash and like it very much."

— Mrs. E. GOULD, 4000 East Side Boulevard, Los Angeles, Cal.

Many letters have been received from women who have been restored to health by Lydia E. Pinkham's Vegetable Compound after operations have been advised.

Miller
GEARED TO THE ROAD BALLOON

**In An Hour
You Can Be On
Miller Balloons**

Any authorized Miller dealer has a thoroughly developed Miller Real Balloon Tire that may be put on your present rims without wheel change—in an hour!

There is also a Miller Balloon Tire for smaller wheels, put on with only a change of spokes and rims. Any authorized Miller dealer can supply this efficient, small wheel change-over unit.

The name Miller on a tire is trustworthy assurance of your money's worth. Miller Balloon Tires actually cost less than regular straight-tires, over-size, high pressure tires.

Call up the Miller dealer and he will balloon your car today.

THE MILLER RUBBER CO.
OF N. Y., AKRON, O.
Makers of Quality Rubber Goods

**APPLETON
TIRE SHOP**
For Sale by
Authorized Miller Dealers

GEARED TO THE ROAD

Miller Tires

Buy them now. Prices are lower than ever in the history of tires, quality, mileage, traction considered.

There are more Miller Tires unning in Appleton than any othe make.

We are the only tire store in Wisconsin outside of Milwaukee that buys in carload lots. Our fourth carload of tires has just arrived.

Compare the prices below for quality with any other prices and you will be convince dthat Miller Tires shall be under your car the next time you buy. Any other brand can be used for spares but you should have Millers under your car to take you there and back without roadside trouble.

30 x 3 1/2 Reg. Cord	\$ 8.50
30 x 3 1/2 Ov. Cord	\$13.45
32 x 4 Ov. Cord	\$22.75
Other sizes in proportion.	

Miller Balloons are Built with the New and Latest Flat Top, Ribbed and Geared Traction Tread. All Other Balloons are Obsolete and Will Not Give the Same Mileage and Traction.

Appleton Tire Shop

218 E. COLLEGE AVE. PHONE 1788
Your Old Equipment Taken in Trade
Vulcanizing That Stays—Open Evenings

Miller Balloon Tires

MINISTERS PUT THEIR O. K. ON JUBILEE PLANS

Association Indorses Y. M. C. A. Anniversary Week and Boys Week

Appleton Ministerial association Monday morning indorsed the plans of the Y. M. C. A. for Boys week and for its tenth anniversary celebration this fall. The ministers promised to cooperate with the association in every possible way, allowing it to furnish speakers for either the morning or evening services on the Sunday preceding Anniversary and Boys week.

It was at first planned to celebrate the anniversary the first week in October, but owing to the fact that the Congregational church will celebrate its seventy-fifth anniversary that week, the association officials decided to hold it the week of Sunday, Oct. 11. This will be the very week that the Appleton Y. M. C. A. was organized ten years ago.

Subcommittees are now being chosen to assist the general committee consisting of W. S. Smith, chairman, A. R. Eads, H. W. Russell, J. N. Fisher, J. G. Rosebush, President F. J. Harwood and George Werner, executive secretary. The Boys week committee will consist of the members of the Boys work department of the Y. M. C. A., of which W. E. Smith is chairman. A publicity committee is to be appointed to prepare the anniversary souvenir booklet and look after the publicity of the festival week. Another subcommittee will be a speakers committee which will provide speakers during the week and for the churches on Anniversary Sunday. A banquet will be held on the evening of the week to which ladies will be invited. The souvenir book will contain the history of the local organization, the present program of work, future plans and cuts illustrating the Y. M. C. A. work.

During Anniversary and Boys week, the annual membership campaign will be conducted, and another committee will be chosen for that purpose.

The Boys week feature of the celebration will be an endeavor to impress the community of the importance of the Y. M. C. A. boys work, or the fourfold development of the boy—physical, mental, social, and religious. To this the department intends to add a fifth element—the economical which will emphasize thrift. During Boys week the association will endeavor to extend its program of boys work to the entire county.

POLICE STILL HUNT FOR POOLEY


Former Appleton Man Wanted in Chicago for Passing Forged Checks

John F. Pooley, former Appleton man, is the object of a nationwide search on the charge of fraud. The man is a former convict, he having been convicted thrice in Appleton, the first time in 1912 on a charge of embezzlement, the second time in 1915 for forgery.

After his first offense, Pooley was sentenced to four years in the state penitentiary at Waupun, but he obtained a pardon from the governor the same year. After his second conviction he was paroled to the state board of control for five years. In 1919, however, he violated his parole and was arrested by Detective John Duvall and Officer Albert Deltgen, Appleton, with the result that he was sentenced to three years at Waupun.

Pooley couldn't have been out of prison very long when he was wanted again by the authorities. This time he succeeded in covering up his tracks more thoroughly, for he is still at large. Chicago police want the man on a charge of fraud. Chief George T. Egan traced the man as far as Toronto where he had gone with his family, but he cannot be found there.

He is described as a man of about 35 years of age, 5 feet 7 inches in height, wearing false teeth and glasses, and having brown hair and blue eyes. His occupation is that of accountant.



**Thrifty
or
Spendthrift**

Easy spending leads to want.
Careful saving leads to comfort.
Each must choose for himself.
Have you made your choice?

Ask Wettengel
N. 1st St. Nat. Bank Bldg.

YOUTH DRAGGED ACROSS FIELD UNDER CULTIVATOR

A fractured leg, a hole in the skull and a deep gash in the side were the injuries suffered by Joseph Ecker, son of Fred Ecker, Stockbridge, when he was trampled and dragged over a field last week. He was removed to St. Elizabeth hospital, Appleton, where his brother August also was a patient following an operation.

The young man had been cultivating corn and as he stopped to loosen some straps that got caught under the neck yoke, the horses bothered by flies, plunged forward knocking him down and trampling upon him. The animals became frightened and ran away dragging the driver who was caught under the cultivator about the field. Members of the family came to his assistance.

VOCALIST AND DANCER WINS VODVILLE PRIZE

Evelyn Erich took first prize in the weekly amateur vaudeville competition at Fischer's Appleton theater Saturday afternoon, rendering a vocal selection and dance. William Fischer was acclaimed winner of the second prize of \$2 after he had drawn loud applause with a jig, while Jeanette Cameron was awarded \$1 as third prize for her excellent exhibition of dancing.

Saturday's competition was the last this summer.

Stores in Appleton will be closed all day July 4, but will remain open Friday evening so that people will have a chance to do their shopping for the weekend.

Stores Close Friday

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ASK LIONS TO AID SEYMOUR'S FAIR

Postmaster Fiedler Talks to Luncheon Club at Picnic in Pierce Park

Cooperation of Appleton Lions club with other Appleton business and professional men for boosting the Seymour fair was asked Monday by secretary of the fair George F. Fiedler, Seymour postmaster and former head of the county board of supervisors.

The weekly meeting was made an outdoor business and social meeting in Pierce park.

The Seymour fair is the Outagamie county farmer's only opportunity for displaying and advertising his wares to the people of the cities, Mr. Fiedler said. It helps him to sell his products, and as he prospers, the city man also prospers, he pointed out.

Mr. Fiedler urged that Lions club members and other Appleton business men cooperate toward making Appleton day, Aug. 26, the banner day of the fair. He asked the merchant members of the club to close their places of business for half of this day so that all could attend the fair. Support was unanimously voted by the club.

Dinner at the park was served by ladies of Circle No. 9, Social union of the First Methodist church. Dr. Charles Reineck presided over the Lions meeting. After dinner the Fats challenged the Leans to a ball game which was won by the Fats by a score of 10 to 2. John Hantschel acted as umpire.

*THE very completeness
of our Institution and
Equipment Enables us to
Render a Service most Satisfying and pleasing.*



Schommer-Funeral-Home
210 W. Washington St. Telephone - 327



FOR YOU
there is—mental and bodily comfort in
Style Plus Summer Suits

They have the carefree loungey grace that bespeaks summer comfort—their light airy materials are tailored in the best new styles, many skeleton lined; newest style ideas; new full cut English effects and the more conservative models.

We have suits for you, in the style for you, at the price you want to pay.

\$15 to \$35
THIEDE GOOD CLOTHES

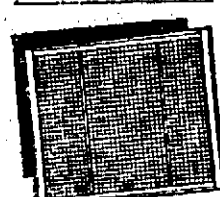


**22 oz. Can
"Sani-Flush"
23c**

A quick easy and sanitary way for cleaning closet bowls, a full size 22 oz. can at 23c.

**12 oz. Can
"Drano"
23c**

Made especially for cleaning drain pipes of sinks, Bath Tubs and Wash Bowls. A full size 12 oz. can at 23c.



**Window Screens
65c**

Adjustable window screens made of seasoned wood frames, 12 mesh black wire cloth, 18 inches high, only 65c.

**Wire
Screen Cloth
10c foot**

A fine 12 mesh black enameled wire screen cloth for window screens and screen doors, 26 to 36 inch widths, at 10c foot.



**All Steel
Scooters
\$4.45**

An all steel scooter, rolled bearing steel disc wheels with 10 inch rubber tired wheels, equipped with brake. Finely finished in orange and red.

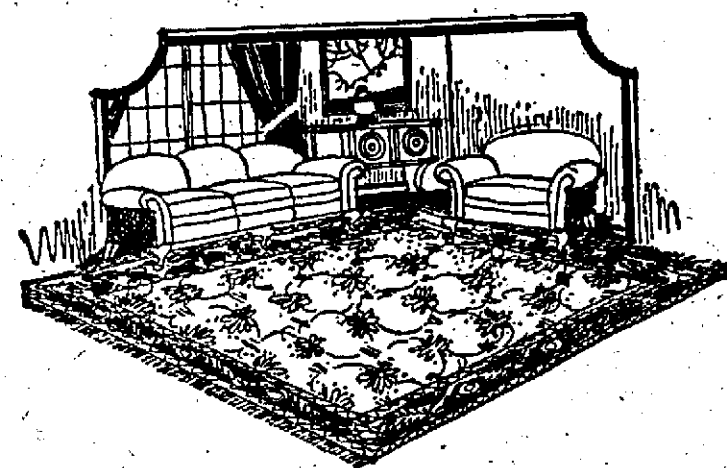
**"Pullman"
Coaster Wagon
\$6.95**

Made of all steel, with no bolts or nuts to lose. 10 inch steel disc wheels with 1 inch rubber tires, roller bearings, fine blue enamel finish.

Gloudemans- Gage Co.

APPLETON, WIS.
WHERE LOWEST PRICES PREVAIL

Open Friday Evening Until 9 O'clock
Closed All Day Fourth of July



9 x 12 foot Akbar
Wilton Rugs
\$74.

Genuine "Akbar" Wilton made by the Mohawk Mills. Closely woven from exceptionally durable imported wool yarns. The patterns are exact reproductions of a much more costly rug. They are finished with linen fringe ends. A good selection of patterns to choose from. An opportunity to procure a fine rug, at a very low price.

Tapestry Brussel Stair Carpet
Stair carpet with worsted wool yarn surface, 27 inches wide, in a very serviceable pattern of taupe and black with black band border. **\$1.45** Yard

Velvet Stair Carpet
A velvet stair carpet, 27 inches wide, in two patterns of Tan and Rose. This is a jute velvet quality, very reasonable in price but durable for wear. **\$1.45** Yard

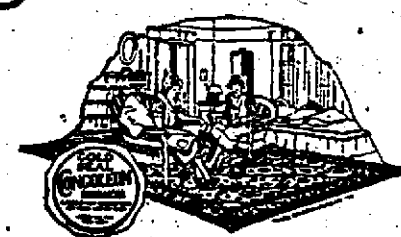
Cloth Covered Stair Pads
For underneath stair carpet, made of hair felt-covered with cloth, for 27 inch widths. Adds to the beauty as well as the wear of the carpet. **20c-Each**

Copper and Brass Stair Rods
Oxidized copper and brass finish stair rods, neatly finished with ball ends, complete with screws. 20 inch width 15c; 26 inch width 12c. **12c and 15c** Each

9 x 12 foot
Axminster Rugs
\$41.

These Axminster Rugs are woven with extreme care from a most durable imported deep pile wool yarn. The seams are made to lay smoothly, and will not show the wear. The selection is extensive including beautifully colored patterns in Oriental and Floral Designs. We can recommend these rugs to give good service.

**"Gold Seal"
Congoleum Rugs**



These first quality Genuine "Gold Seal" Congoleum Rugs are guaranteed to give satisfaction. A complete selection of the newest patterns will be found here at all times.

NOTE THE NEW LOW PRICES!
9x15 ft. size \$18.95 6x9 ft. size \$8.95
9x12 ft. size \$14.95 3x6 ft. size \$2.25
9x10 1/2 ft. size \$12.95 3x4 1/2 ft. size \$1.75
9x9 ft. size \$10.95 3x3 ft. size \$1.25
7 1/2 x9 ft. size \$8.95 1 1/2 x3 ft. size 39c

Congoleum By the Yard
In the 3-yd. Width 85c Square Yard In the 2-yd. Width 75c Square Yard

Congoleum Rug Border
In the 24-inch Width 48c Yd. In the 36-inch Width 59c Yd.

Get Our Estimate on Window Shades

Made-to-Measure

Equipped with a new window shade machine for cutting and mounting which reduces labor costs we can quote you very interesting prices on all shade work. This machine insures quick service—better made and neater. Your choice of all colors in hand-made Oil Opaque shade cloth. Guaranteed Columbia rollers are used in all work. Call 2903.

**"Oil Opaque"
Window Shades
85c**

"Wyandotte" machine made Oil Opaque Ready-Made shades in 6 standard colors. 3x6 foot size—complete with guaranteed roller and fixtures—ready to hang, 85c.

**Water Colored
Window Shades
59c**

In six assorted standard colors. In 3 foot wide by 6 foot long cloth measure. Complete with roller slats and fixtures, ready to hang at only 59c each.



**Ready Mixed
House Paint
\$2.75 gal.**

In 24 colors and black and white, 1 gallon will cover 300 sq. ft. surface with two coats. Guaranteed to give 5 years service if properly applied. 1/2 Gal. \$1.45; Quarts 75c.

Paint Brushes
Rubber set, bristles not come out, varnished handles. 3 1/2 size at 85c and \$1.25.

Barn Paint
In red only. Has heavy body. Linseed oil can be added. Guaranteed quality. \$1.45 Gallon. In 5 Gallon Lots \$1.35 Gal.

**"Dreadnought"
Floor Varnish**

To finish your floors perfectly use this fine varnish. Dries over night with a hard, glossy finish. 1/2 gal **\$2.00.** **\$3.75** Quarts **\$1.10.** Gallon **\$3.75**



APPLETON POST-CRESCENT

VOL. 42, No. 20.

PUBLISHED DAILY EXCEPT SUNDAY, BY THE POST PUBLISHING COMPANY, APPLETON, WIS.

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THE POST-CRESCENT'S PROGRAM FOR A GREATER APPLETON

City Manager Form of Government.
Union System of Schools.
Greater Representation for Appleton on County Board.
A systematic plan of Park and Playground extensions and improvements.

THE FIFTY-SEVENTH LEGISLATURE

When the legislature of Wisconsin assembled the administration urged and promised a short session—a session of sixty or ninety days. It has just adjourned after sitting for six months. A policy of economy and of consolidation of administrative bureaus and boards was recommended by the governor in his annual message. Instead of economy we have had anywhere from \$12,000,000 to \$15,000,000 of additional taxes authorized. A bill, was brought before the legislature to consolidate numerous boards, bureaus and commissions, and it was defeated. It was defeated by administration votes. A separate attempt was made to consolidate four agricultural activities under one head for better service and in the interest of economy, a step that would have saved the taxpayers something like \$40,000 annually, and this bill was also defeated by administration forces.

The tax legislation was designed to put a still heavier penalty on productive enterprise, the only effect of which can be to increase the tax overhead on industry and business, thereby depressing wages or increasing the cost of living, or both. There was no honest effort to curtail the extravagances of state government and make possible reduction of taxation. If the policy of the state administration is sound, then the policy of the federal administration at Washington, which is for rigid economy and reduction of taxation all along the line, is unsound. We think events will prove to the people of this state that their interests have been betrayed by the legislature and that the program of the administration as disclosed in legislation and as represented in its political activities is costly, burdensome and oppressive. It is more oppressive and hurtful to the consumer—the rank and file of the people—than to anyone else.

Some 450 laws were enacted by the legislature, notwithstanding the fact, which is patent to everyone, that one of the crying evils of the country is an excess of laws and regulation. Scandals, about the existence of which there can be no question, were investigated, or rather pretended to be investigated, with no results worth while. If the people of Wisconsin believe they are getting a continuation of La Follette principles in the present state government, they ought to go back and compare Mr. La Follette's record as governor of this state and his work with the legislature with what has transpired at Madison the last four years. We do not see how it is possible for anyone to constitute present day conditions of state government as favorable to the interests and benefit of any class—except the politicians.

THE CLASSICS

The old dispute about the place of Latin and Greek on school curriculums has been revived lately, with a number of college professors pleading that the classics be given a larger place.

It all depends on what you want your school to do.

If you want a school to do nothing except to train its pupils to be successful carpenters or engineers or architects or lawyers or salesmen, then the classics are more or less out of place.

But if you think a school ought first of all to teach pupils how to live, how to enjoy life and work and play, then by all means restore the classics.

FOREIGNERS IN CHINA

The troubles in China are involved in a deal of uncertainty, and their causes and effects are not easily understood. There are the differences between north and south China, the rival influences of Russia and Japan and the strife between young and old China, all to be considered. In the background is the alleged activities of the Russian communists.

But back of all of these ingredients is the exploitation of China by foreigners. Some of this exploitation has been of great usefulness and good to China, in the sense that it has contributed to her efficiency, enlightenment, political progress, sanitation and health. Much of it, however, has been at her expense. Through several generations she has been robbed of territory and despoiled of her resources. She has been the butt of the aggrandizement of European powers, whose conflict of interests has made her the scene of much warfare and bloodshed.

The difficulty is not so much with China itself, as it is with the foreigners. Naturally those foreigners who are in China now, including Americans, view with dismay sympathy for young China in the present crisis and the encouragement of revolution, because it is they who suffer in such disturbances. But the truth is that they are victims to a large degree of policies of their governments in the past which have created a situation that imperils constantly their security and the security of their interests.

Of all the nations which have dealt with China, the United States is the only one which consistently and uniformly has been fair and honorable and has sought to promote the true progress of that great empire. It is to be hoped that we will hold to this policy no matter how it may temporarily affect our commerce and our citizens there.

RADIO VS. LONELINESS

A radio set is one of the toughest instead of most delicate instruments on earth; its hearing and transmitting powers are unimpaired even after it has been roughly handled in thousands of miles of transit, hauled by pack train, dragged over rough glacial ice, and finally given a sound drubbing by the hooves of a mad broncho. Its tubes rattle, but they work.

That is the record, supported by photographs, brought back by the National Geographic expedition to the vast Canadian Rocky ice field in British Columbia. In an isolated wilderness whence rivers drain three ways to the Mackenzie and the Arctic, the Columbia and Pacific, and the Great Lakes and Atlantic, this band of explorers and cowboys never had to crawl under their blankets without dance music or a prize fight from Los Angeles, the concert from Davenport and the bedtime story. They had a big, powerful set and they took pleasure in stringing antennae to the trees or to stakes and tentpoles; and for all the difference their location made they might have been in Appleton.

Loneliness is the first great victim of radio. A set keeps city people home, young and old, in the community of the family; it sends all the world along with the explorer who succumbs to the wanderbug.

TODAY'S POEM

By HAL COCHRAN

PLAYGROUNDS

Consider the place where the kiddies all go: the spot where they have heaps of fun. It's down at the playgrounds, and say, you should know what good all the playgrounds have done.

You'll find mother worries when Tommy or Sue are playin' around on the street. And frankly, when mother has work she must do, this worrying isn't so sweet.

But when she can hie to the playgrounds each day, where youngsters are ruinin' the docu, she knows they'll be safe in their antics and play, so gladly she turns them all loose.

The sandpiles, the teeters, the slides and the swings, are great for the kiddies, no doubt. But think of the pleasure to mother it brings when she knows that they're safe, though they're out.

You get a great thrill when the air's filled with glee, for it's time to see children have fun. The voice from the playground is pleasing to me, for it's something worth while 'neath the sun.

Love is blind. It lost its eyesight overlooking things.

It takes two to start a fight, but only one to finish it.

Sense is what gets you by when you don't know anything.

A man is known by the bills he keeps owing.

A great many fishermen would play golf if you could sit on the bank and wait for a golf ball.

News from Paris, American movie actress has been granted a divorce, her first this year.

Nothing can make a man more uncomfortable than not understanding someone who understands him.

Farmers leave the country because they can't stand their ground.

Health Talks

BY WILLIAM BRADY, M. D.

Dr. Brady will answer all signed letters pertaining to health. Writers' names are never printed. Only inquiries of general interest are answered in this column, but all letters will be answered by mail if written in ink and a stamped self-addressed envelope is enclosed. Requests for diagnosis or treatment of individual cases cannot be considered. Address Dr. William Brady, in care of this paper.

SWEAT IS JUST SALT AND WATER

That one may smile and smile and be a villain, at least in Denmark, every school boy knows, because it is literature and hence an important part of everybody's education. But that one may sweat and sweat and yet "throw off" nothing more than salt and water, so far as elimination is concerned, very few school boys ever have a chance to learn, because it is physiology and physiology is not quite fit to teach children who may some day desire to get sundry imaginary impurities out of their blood.

The use of sweat baths was rather common at one time in the treatment of Bright's disease, but since then the conception that the skin could be made to take up the work of elimination which the kidneys were failing to do, glorified sweat baths, in which the heat is generated by electricity or other impressive means, are still popularly sought as a means of "getting rid of poisonous waste matter," and particularly by members of the Wisconsin club who readily assume that any treatment which is not "mild and pleasant" is probably good for what they imagine ails them. And it is only fair to add that I have advocated and I thoroughly believe in the efficacy of the hot mustard foot bath, properly administered, as a sovereign remedy for the acute earache, and various other acute inflammatory conditions, though I have never assumed that the sweating produced in this way carries any toxic or harmful substance out of the system. The effect for which I commend the hot mustard foot bath is the equalization of the circulation, an effect greatly to be desired in the stage of invasion of any of the acute respiratory infections. The same effect may be desirable in some cases of Bright's disease and the other chronic conditions in which sweat baths are still popularly esteemed. But when people assume that a series of sweat baths would be the right treatment for obesity, or for some undetermined disease in which high blood pressure is a desirable feature, or for any disease condition in which a disease poison or perhaps auto-intoxication is conceived to be a feature, they simply make a mistake which is natural enough when you remember how their education was neglected in the field of physiology.

No matter how copiously one may sweat under the influence of heat applied in one form or another, practically all that is "thrown off" by the practically meaning that all the waste matter, excited sweat glands, salt and water. I saw poison or toxic material one can excrete through the skin, in sickness or in health, is quite insignificant as compared with the ordinary excretory work of the kidneys, lungs and intestine.

Whether it is better for a lazy parasite who will not play and does no work but just sits or rides about and feeds like an honest hired man, to resort to artificial means to excite sweating, than it is to sweat at all, I cannot say. I am not prepared to say, but it is of no importance anyhow.

All I have said today relates to passive sweating, sweating artificially induced. Active or natural sweating is quite a different thing, and if what I have said today doesn't put an end to what I hope to say, I'll tell you next time what a fine thing an honest sweat is for one's health.

QUESTIONS AND ANSWERS

What to Do About Sore Throat.

I am curious to know what you would advise me to do for something that resembles eczema.

(D. A.) Answer.—I should advise one to consult a physician about it. This is the first time in quite a while that I have given such annoying advice, but I have to do so occasionally in order to quell such curiosity. A Rochester reader tells me that when I confessed I am a sarcastic cuss I "drooled a bit." When many readers with "weeping" or "weeping" eczema come to me to know what I would advise about it, I always begin drooling.

LOOKING BACKWARD

25 YEARS AGO

Tuesday, July 3, 1900.

The annual school meetings of the various districts were held last evening. In the first district W. S. Taylor was elected director in place of Dr. Chilton. It raised \$9,000 for school purposes. In the second district Joseph Kofford was re-elected director and the tax levy was \$25,000. John Goelzer was re-elected in the Third district and the budget was \$12,000. The Fourth district voted a tax levy of \$5,500 and elected Herman Getchow director.

Postoffice receipts for the year ending June 30 were \$23,029.10 which was an increase of \$2,445.53. The total number of pieces of mail delivered and collected on the rural routes was 11,151.

A young man of Appleton was arrested at Menasha yesterday for fast driving with his horse and buggy. He was racing with the street car.

Nic Wagner, son of Mike Wagner, the Onondaga bicycle repairman, who had been a member of the Sixth cavalry for several years, sailed for China yesterday, the troops having been ordered there from Fort Leavenworth, Kans.

The county jail housed 11 "guests" which was more than had been there at any one time in years.

Owing to the coming July 4 celebration, merchants were finding it hard to make change with pennies. It seemed that the little boys had a corner on them.

S. K. Wambold sold his grocery business on College ave. to R. G. Terrant of Milwaukee.

10 YEARS AGO

Tuesday, June 29, 1915

Appleton Athletic club had booked Jene Gannon of Milwaukee, to box ten rounds with Tex Vernon of Marinette at the Armory July 15.

A motorcycle and side car owned by Roy Schabo was badly damaged Sunday afternoon when it ran into a ditch about two miles from Hortonville.

Appleton theatre Sunday evening celebrated its formal opening as a movie house.

The steamer Thistle, the smaller of the two Oshkosh Steamboat Co. vessels, left this port today for Green Bay where it was to be overhauled.

Farmers this week began harvesting the hay crop. Because of the dry spell in April, the crop this year was very light.

George Parker was elected financial secretary of the local barbers' union to succeed Edward Hoffmann, resigned.

Michael Wagner and Jacob Ganserer returned last evening from Milwaukee where they attended the annual convention of the Wisconsin department of the Deutscher Krieger Verein.

Elaborate preparations were being made for a picnic to be given by the Loyal Order of Moose at Waverly beach July 5.

Mrs. Katherine Lamer announced the engagement of her daughter Rose Elmer to Samuel Harrison Denison of Seattle. The marriage was to take place in November.

Miss Lulu Engler, Appleton, and William Kundy Iowa, were married today.

SEEN, HEARD and IMAGINED

---that's all there is to life

MORE SHORTELLER

Lives of some girls off remind us. When we're flush, they always find us. And with loving arms, they'll blind us. Like oxen in a yoke. And they say they'll never grieve us. Also that they'll never deceive us. And they swear to never leave us. Until we're broke.

—M. F. S.

Well, anyway, says Mawruss, the crossword puzzle did some good as he surveyed the funny page without the customary puzzle. It helped us to forget the banana song.

Feminine members of the family that will miss the crossword puzzle in the Great Family Journal will be able to get a good kick out of the crossword that fall from the lips of The Flapper Wife who has usurped the place of the puzzles.

And believe us, it will take a better detective than Shylock Holmes or Philo Gubb to solve the human enigma, that that young flapper is.

FAMOUS CONDUCTORS

"Pare, Please." Ed. F. Mumm—"s the word, Lightning rod in a thunder storm. An usher, "Attaboy, conduct her." Rollo (??)—eventually, why not now?

Henpeck Con. He was a brave man, but when he saw his wife, Con ducked her.

Anybody who tuned in on the radio last night could hear the faint rumble of automobiles and the quick beating of feet leaving California for easternmost parts of the country.

Well, says Lemuel, there is nothing that will boost Florida real estate like a good earthquake in California.

If you don't like Wisconsin, try to get chummy with a Pacific coast earthquake, a western cyclone, a southern case of malaria and an eastern mosquito. It is true, that Wisconsin is lacking in some things.

We expect that before long California will be swarming back to Wisconsin quite willing to pay Wisconsin's high taxes.

That western earthquake will be another good encouragement to Blaine and his friends in Madison to boost the state taxes. Folk should pay for the privilege of living in a state like this.

Here is a good way to avoid being pinched in Oshkosh, motorists. Keep out of Oshkosh.

At the age of 18 a man's head swells.

At 20 his heart swells.

At 40 his waist swells.

At 60 his ankles begin to swell.

That's why he has such a swell time all his life.

A fifty-pound package can be sent across the country by parcel post for \$6.75, including special delivery and insurance service.

In 1863 it required 1831 hours to make 100 pairs of shoes by hand. Now a modern shoe factory can turn out 50,000 in 24 hours.

ROLLO

EDISON POWER

PLANT WILL BE WORLD BIGGEST

New York Utility Builds Now to Provide Needs of Metropolitan for Years

BY FREDERIC J. HASKIN.

Washington, D. C.—When the new plant of the New York Edison company, now under construction at Fourteenth and East River, is completed the metropolis will have not only the largest electric service company in the world but the world's largest electric generating station.

With this addition the central stations of New York City will be capable of generating as much current as was produced in all France last year, and France is said to be the best lighted country in Europe. The new plant will have twice the capacity of the one at Gennevilliers, just outside Paris, which is the largest in Europe, and it will be able to produce more electricity than the projected power development at Muscle Shoals.

At its maximum it can generate 700,000 kilowatts, or approximately 1,000,000 horsepower, which would be sufficient to light at least 3,000,000 six-room houses, and it would be capable of meeting the electricity requirements of any State in the United States except New York. It will bring the electrical generating equipment on Manhattan alone up to an aggregate such that it could light the homes, factories, public buildings and street all New York State outside New York City.

LIKE 2,000,000 HORSES

The magnitude of this great aggregation of power is graphically illustrated by likening it to a team of 2,000,000 horses all harnessed to one load. Such a team would lose out in a tug-of-war with the combined generating stations of the New York Edison system, and such a team would represent all the horses in all the cities of the United States or more than a tenth of all those on the farms.

The new East River Station will be the height of seven stories and will cover an area 207 by 1100 feet, which equals about four average city blocks. The building itself will cost approximately \$12,000,000, while the cost of the whole station, equipment and all, will run to more than four times that amount.

This plant is being constructed to make it possible for the Edison company to serve the increased population which New York City will have by 1930, but it is only a step in the company's plans to equip itself to meet the electricity needs of the metropolis in 25 years hence, when, according to the estimates of the committee on regional plan of New York and its environs, there will be at least 16,000,000 people there.

VAST IN POWER

The station will have nine gigantic turbo-generators, each with a capacity of 60,000 kilowatts, or 80,000 horsepower, which is 10,000 kilowatts greater than the largest single unit machine now in operation. Additional equipment will bring up the total capacity of the station to 700,000 kilowatts.

Each of the giant generators will weigh 1,182,500 pounds and as it is a physical impossibility to ship one of the units complete they will be assembled at the station. Even then it will be necessary to handle weights up to 135 tons, and for this purpose two traveling cranes, each with a carrying capacity of 200 tons, will be installed in the turbine room.

Compared with other plants in this country it is claimed that the new Edison station will ultimately have a capacity twice as great as the largest

Everything for your Vacation except the ticket and the time

We cannot supply the time or money for your two week's play—but in very little time and for next to nothing in cost, we can supply the apparel.

First, let us show you this luggage—next, these cool Campus Togs Suits with 2 Trousers.

Then a pair of linen or flannel knickers—some silk hosiery—collar attached shirts—a few suits of Vassar Underwear—a Fair Isle sweater—a flock of new ties—AND YOU ARE READY TO FLY.

Matt Schmidt & Son

TWO FLOORS OF GOOD THINGS TO WEAR

The Question Box

When in doubt—ask Haskin. He offers himself as a target for the questions of our readers. He agrees to furnish facts for all who ask. This is a large contract—one that has never been filled before. It would be possible only in Washington, and only to one who has spent a lifetime in locating sources of information. Haskin does not know all the things that people ask him, but he knows people who do know. Try him. State your question briefly, write plainly, and enclose two cents in stamps for return postage. Address Frederic J. Haskin, Director, The Appleton Post Crescent Information Bureau, Washington, D. C.

Q. How many homes runs did the Cobb make in 1922, 23 and 24? S. S. A. In 1922, 4 home runs; 1923, 6 home runs; 1924, 4 home runs. In 1921, Ty Cobb made 12 home runs, which is his top record.

Q. When should an announcement of an engagement be made? C. M. A. It should be made upon the day that the bride-elect chooses to wear her engagement ring for the first time publicly.

Q. Has any State more foreigners than natives? M. M. C.

A. No State in the Union has a greater percentage of foreign-born than native American population. The State having the largest proportion of foreigners are New York, Pennsylvania, Illinois and Massachusetts.

Q. How should flannels be washed to avoid shrinking? L. V. E.

A. The water should be lukewarm, the soap being dissolved in it. The

electrical generating installation now operating under one roof in the central station field. It will equal the combined capacity of the great Hell Gate Station and the famous Waterside No. 1 and Waterside No. 2 Stations, which with the Sherman Creek Station now serve all Manhattan, the Bronx, Westchester County, and part of Queens.

Another Recruit



County And City Women Hold Party

Musical numbers on the violin and piano and community singing formed the main part of the program of the strawberry festival given at the Appleton Women's club Saturday by the county women of the club. The county women, a department of the women club, were assisted in the strawberry festival by Appleton members of the club.

Community singing was led by Mrs. E. E. Dunn of Appleton, and this was followed by Angeline Sheeler of Webster S. D. with the violin, and Mrs. Dorothy Pierce of Appleton at the piano. Reports on the state women's club convention at Elcho were given by Mrs. S. C. Shannon, Mrs. George Wettengel, Mrs. E. Louise Ellis, and Mrs. John Schuetler of Appleton, and by Mrs. Edward Cummings of Greenville. Strawberries and cake were served. The strawberries were donated by the county women and the cake by Appleton women.

FIVE APPLETON KNIGHTS ATTEND EMBLEM MEETING

Three hundred members of the Knights of Pythias attended the social ceremony at Manitowoc Monday evening at which the traveling emblem of the lodge was presented to the Manitowoc lodge by the Green Bay lodge. Largest delegations were from Green Bay, Manitowoc and Sheboygan. Besides the ceremony of the presentation of the emblem the program included music and speeches. A dinner was served by the Manitowoc lodge. Five Appleton Knights attended the ceremony.

WEDDINGS

Miss Marguerite A. Foth, daughter of Mr. and Mrs. Herman J. Foth of Pasadena, Calif., and Arthur F. Gilsdorf, son of Mr. and Mrs. Joseph Gilsdorf of Kiel, were married at 6:30 Tuesday morning at St. Joseph church. The Rev. Father Engelbert performed the ceremony. Miss Cecelia M. Gilsdorf and John C. Hietpas attended the couple. The couple left for an extended wedding trip and upon its return will be at home at 832 E. College-ave.

Mrs. Gilsdorf is a former Appleton resident and Mr. Gilsdorf is a member of the firm of Wolter, Implement and Auto Co. Among those who attended at the ceremony from out of town were Mrs. John Payne of Pasadena, Calif., a sister of the bride, Mr. and Mrs. Joseph Gilsdorf of Kiel, parents of the bridegroom, and Henry Dorn of New Holstein.

The marriage of Miss Alice Van Rooy, daughter of Mr. and Mrs. Henry Van Rooy, and William L. Zlevor of Racine, was solemnized at 8:30 Tuesday morning at St. Mary church. Magr. W. J. Fitzmaurice performed the ceremony. Miss Cecelia Van Rooy, a sister of the bride, and Albert Daelke of Racine were the attendants. J. M. Van Rooy, a brother of the bride, sang Ave Maria and other hymns. A wedding breakfast was served to immediate members of the family at the ceremony at the home of the bride's parents. Mr. and Mrs. Zlevor left for a wedding trip through the southern part of the state and will be at home after July 15 at Racine.

PARTIES

Mr. and Mrs. Walter Schmalz, 401 Pine-st., Menasha, entertained a number of friends at a dinner at 6 o'clock Monday evening in honor of the eighth birthday anniversary of their daughter, Miss Almyra Schmalz. Music furnished entertainment for the evening. Mr. and Mrs. Carl Gebheim and son from Appleton attended.

CLUB MEETINGS

Mrs. George Weinfurter, 611 W. College, was hostess to the Double Four club Monday evening. Prizes at bridge were awarded to Miss Ella Pingel and Miss Linda Mueller. The next meeting of the club will be held July 7 at the home of Miss Nell Gerrits, 217 N. Locust-st.

The Orego club met Monday afternoon at the home of Mrs. A. G. Schuelke, 415 E. North-st. Prizes at bridge were awarded to Mrs. Louis Elmer, Miss Anna Geenen and Mrs. Clyde Cavert. The next meeting will be in two weeks at the home of Mrs. August Brandt.

Mrs. Ernest Miller, E. Summer-st., is to entertain the Bunco club at 7:30 Wednesday evening. Bunco will be played.

CARD PARTIES

Joseph Schweitzer, Henry Marx, and Fred Koenig won prizes at the Elk Skat tournament at Elk hall Monday evening. Five tables were in play.

Mrs. L. Lang is chairman of the committee in charge of the open card party to be given by the Ladies Aid society of St. Joseph church at 2:30 Thursday afternoon in the parish hall. Schafkopf, piquet and dice will be played. Mrs. Lang will be assisted by Mrs. John Thelsen, Mrs. George Shinnars, Mrs. Joseph Stier, and Mrs. Joseph Schweitzer.

SOCIAL CLUB GIRLS CAMP AT CLUB HUT

Girls of the West End Social club are camping at Happy Hut, Appleton Women's club cottage at Lake Winnebago this week. Girls at the cottage are Annand, Klippstein, Marjorie McCarey, Hattie Van Lickhout, Anna Jahnke, Hilda Brandt, Margaret Kettner, Anna Bohm, Mabel Luebchen, May Weller, Marie Ginnow, Marloa Steffen, and Mrs. Clara Quandt. A birthday party for Anna Bohm will be held Tuesday evening at the cottage. Friends of the girls at the cottage will be guests at this party.

TEACH CHILDREN MANNERS WHILE THEY'RE YOUNG

It is said that a child's mind develops more in the first year of his or her life than in any other subsequent year; so it is well to assume that the very little baby is sensitive to the world about him. Our training in proper deportment, therefore, should begin with a firm but gentle hand in the very first months of the infant's life. For instance: the snatching habit, while it may be cunning in a babe-in-arms, is offensive in an older child.

"Habit formation" is the well-established psychological law on which we base all child training before reason comes into play; and when we realize the fundamental invariability of this law, we should be encouraged to persist quietly in its practice even in the face of resistance. The modern mother, for example, is told not to pick her baby up when it cries, if convinced there is nothing the matter, as the mother who does give in is almost certain to find later that she has a crying baby on her hands. The little brain has quickly formed a habit, one which is merely a forerunner of imperious demands for attention later on.

It is well to say "please" and "thank you" in one's dealings with a baby, even in its first year, even though scoffing friends and neighbors may consider such formality with a wee baby absurd.

Early attention to such courtesies and the use of the child's name after "yes" and "no" will tend to obviate more difficult maneuvering later on. From The Delinquent for July.

LODGE NEWS

There will be a regular meeting of Fraternal Order of Eagles at 8 o'clock Wednesday evening in Eagle hall. Routine business will be discussed.

Ladies Auxiliary of Eagles will have a short business meeting at 2:30 Wednesday afternoon in Eagle hall. Cards and dice will be played after the business session. Plans for a picnic to be given in July will be made.

The regular meeting of Deborah Rebekah lodge will be held at 7:45 Wednesday evening in Odd Fellow hall. Routine business will be discussed.

CHURCH SOCIETIES

Mt. Olive Ladies Aid society will hold a meeting at 2:30 Wednesday afternoon at the home of Mrs. Ida Knoke, 327 N. Linwood-ave. This will be the regular monthly business meeting.

The Ladies Aid and Missionary society of Trinity Lutheran church will meet at 2:30 Thursday afternoon in the sub-auditorium of the church. Mrs. Charles Duval and Mrs. Edward Dahm will be hostesses.

PICNICS

About 20 members of the Young Peoples society of First English Lutheran church attended the picnic supper which was given at 6:30 Monday evening at Green Park. A wicker roast was the feature of the evening. Rose Mehlberg, Lucia Campshure and Arvilla Marx were in charge of arrangements.

The Christian Endeavor society of Memorial Presbyterian church entertained 43 members at a picnic and wicker roast Monday evening at Green Patch. The evening was spent informally. Margaret Bond was chairman of the committee in charge.

FASHION HINTS

TIES IN BACK
The smart scarf frock-ties in the back and has the scarf weighed down with long tassels.

GOOD FOR COATS
Duvelin and suede finished cloth and the softer English wools are making their appearance for coats.

NEW UNDERSLIPS
Taffeta underslips are occasionally seen under chiffon frocks. Invariably the slip matches the tunic in color.

FOR MORNING GOWNS
Chiffon frocks, very beautifully tailored, and without the frills and fluffs we usually associate with this material as actually used for morning gowns.

FURS ARE DYED, TOO
Not only hats, but furs this year are dyed to match the costume with which they are worn.

MUCH BRILLIANT RED
The brilliant red frock is met on all sides, and because it is usually of conservative cut if not color, it is not at all a discordant note in spring styles.

WIPES OUT BOUNDARY LINES



Diplomatic relations with Mexico may be ticklish these days, but there's no international boundary to admiration for a pretty girl, Mexico City is reported to have surrendered unconditionally to Catherine Crandall, former dancer in the Greenwich Village Follies, now appearing there.

WELL KEPT OVEN WILL MAKE WELL COOKED FOODS

Housewives who are particular in selecting foods and who insist upon these being prepared and cooked in the best and cleanest manner entirely overlook the condition of the oven.

One woman who detected a smoky taste in foods cooked in the oven of her stove expressed great astonishment when told this was due to a neglected oven. She was surprised to learn that an oven required more than the annual cleaning—in fact, that frequent attention to the oven is necessary to bake and roast foods under the best conditions.

A well-kept oven does not only mean well-cooked foods, but the stove will last longer and give better service. Even a layer of ashes over the top or under the oven will keep that oven from heating quickly, hence retards its service.

When cleaning the oven or the range do not merely remove the soot above the oven, but take out the small clean-out door and thoroughly clean under the oven. Of course the oven itself should be well brushed and all adhering particles of food removed.

To clean the oven of the gas range light all the burners and heat both the top and the oven, then wash with warm water containing a little washing soda.

Some housewives rub the gas oven, after it is cleaned, with a cloth dipped in oil or fat. This will prevent rust, but care should be taken not to use so much grease that it will cause smoke when cooking.

Social Calendar For Wednesday

12:15 Kiwanis club, Hotel Conway.
2:30 Ladies Auxiliary - of Eagles, Eagle hall.
2:30 Mt. Olive Ladies Aid society, with Mrs. Ida Knoke, 327 N. Linwood-ave.
7:30 Bunco club, with Mrs. Ernest Miller, E. Summer-st.
7:45 Deborah Rebekah lodge, Odd Fellow hall.
Fraternal Order of Eagles, Eagle hall.

Even itself should be well brushed and all adhering particles of food removed.

To clean the oven of the gas range light all the burners and heat both the top and the oven, then wash with warm water containing a little washing soda.

Some housewives rub the gas oven, after it is cleaned, with a cloth dipped in oil or fat. This will prevent rust, but care should be taken not to use so much grease that it will cause smoke when cooking.

The Tangle

DIARY OF NURSE JOHNSON ON THE OUSTETRICAL CASE OF MISS JOHN ALDEN PRESCOTT

Here I am on the swellest case I have had. Was called a month ago to this hotel on emergency and found Mrs. Prescott delicious. Convulsions seemed imminent.

Fortunately Dr. Guy Seldon was already on the job and already he had diagnosed the case correctly as uremic poisoning.

When I arrived the arrangements had all been made to move the patient to the hospital for an emergency operation. Mrs. Prescott was unconscious.

The operation was successful, and Mrs. Prescott was delivered of an eight pound boy, and for many days she was in a very serious condition, part of the time in coma and part of the time delirious.

On the twenty-fifth day after the operation, however, she took a turn for the better, and at her earnest request was brought back to this hotel. There were two other nurses on the job besides myself and the hotel is overrun with specialists from New York and Johns Hopkins, who were called in consultation.

If the boy has as much fuss made over him all his life as he has up to date he ought to be emperor of the world by the time he is 30.

At first it looked as though in spite of everything Mrs. Prescott would die, but principally through the care of Dr. Seldon, she is now practically on the way to recovery.

These people must be immensely wealthy for there is a regular army of friends, nurses and high-priced specialists staying at this hotel. I heard one chambermaid say to the other this morning that Mr. Prescott had rented the whole ninth floor.

I have never in all my life seen money spent so lavishly, and yet I am sure none of them is any happier than I. In fact, I do not think Mrs. Prescott, for whom all this is being done, is particularly happy.

She has such a wistful look in her eyes and I have never seen her smile except when she looked at her new baby or her glorious older boy, whom she seems to worship.

We nurses see a lot more things in the lives of those we take care of during their illness than we do the physical aspects of the case. I find here, in the first place, there is a peculiar constraint between Mrs. Prescott and her husband. Her eyes follow him, when she thinks he isn't looking, with devotion and he tries to be very tender and sweet to her. He is a very good looking man and everyone likes him, but I imagine that he is one of those males that depends largely upon his physical magnetism for his popularity.

He didn't get here until after the operation and although he seemed almost crazed with anxiety, I could see that Mrs. Burke, who is Mrs.

Adventures Of The Twins

MISTER BUN TRIES TO OBLIGE

Mister Bun, the fat miller, was leaning against the door of his flour mill smoking a pipe.

It's a wonder he wasn't sleeping, because he was the biggest sleepyhead in Daddy Gander Town. Really he belonged in Snoozetown, along with Mayor Snorehead and Forty Winks, and all the other Snoozers.

But just now he wasn't sleeping. He was smoking and looking down the road and thinking that business wasn't very good, because no one had brought a sack of wheat to be ground into flour for ever and ever so long.

Well, while he was watching, up drove the Tattered Man who had married the Maiden All Forlorn. He was no longer tattered because his wife had mended him all up, besides being thrifty and a good manager, and now he was a prosperous farmer.

"Good morning, Mister Bun," said he. "I've brought two sacks of wheat to be ground into flour. Be very careful, please and don't waste any. Make them go as far as you can."

"That I'll do sir!" said the jolly miller taking the wheat sacks and setting them on the floor.

A minute later, along came a man from St. Ives.

"Hi, there, Mr. Bun," he shouted. "Come out and get my sack of buckwheat. I want it ground into buckwheat flour and please make it go as far as you can."

"That I'll do sir!" said the miller.

Prescott's very intimate friend, and who is here with her, is not sold on him to any great extent.

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TOMORROW—This diary continued.

BOBBED HAIR looks wonderful with the tiny tint of Golden Gilt Shampoo.

GREEN PEAS

All shelled—Ready for the kettle

2 lbs. for 35c

Don't waste your time shelling peas. Buy them the new way.

FISH'S GROCERY

Announcing

The Hotpoint Electric Range

Convenient

Turn the button: instantly the cherry red heat is available. No preliminaries.

Cool

Practically all the heat goes directly into the cooking. The temperature of the room is hardly affected.

Clean

No bringing in fuel or taking out ashes. The air carries no greasy soot. Clean pots and pans.

Efficient

Doing everything that can be done on any type of range, quickly and better.

Economical

Because roasts lose less weight, bread and cakes are moister, you eliminate spoilage and you save time.

Automatic Control

An electric timer that turns the oven on and off automatically when the cooking is to be started or stopped, at the same time maintaining the right oven temperature for the food being cooked!

The Wisconsin Traction, Light, Heat & Power Co.

Another One Hundred HATS

Going At

\$1.00

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Millinery

Look for Our Name

We aim to be all cleaned out of our entire stock of Hats by Friday night at 9:00 o'clock.

WEDNESDAY MORNING

We will place on Sale 100 MORE HATS at the giving away Price of

\$1.00

Entire Stock Marked Down to Almost Nothing

JUST THINK OF IT!

A lovely Silk, Satin, Crepe or Taffeta new Hat to match your street outfit that you can wear all the year 'round. An up-to-date Hat. All these Going at

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None higher!

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119 N. Oneida St.

Corner of Midway and N. Oneida St.

GEENEN'S 5c MILLINERY SALE EVENT

Begins Thursday Morning at 9 O'clock

Watch Tomorrow's Post-Crescent For Particulars.

GEENEN'S

KAUKAUNA NEWS

MELVIN TRAMS Telephone 382-J
Kaukauna Representative

POLICE NAB TRIO OF YOUTHS FOR ROBBING TRAIN

Youthful Burglars Reveal Hiding Place of Loot Taken in Two Crimes

Kaukauna—Three local youths 16 to 18 years of age, whose names were withheld by the police, were nabbed by police Monday for petty larceny. No arrests were made, but the boys were given a severe lecture and their names placed on record which will make it extremely uncomfortable if they again fall into the hands of the authorities.

Five weeks ago several boxes of expensive cigars, paper, rubber stamps and a few incidentals from a shipment consigned to the Avenue Grocery Co. disappeared from the south side freight house. Last Sunday the seal on the door of a freight car was broken and a 25 pound ball of candy was taken. The machinery of the law was once more set in motion and this time it was not long before the trio was rounded up. They revealed the site of their treasure pits and the loot was recovered with the exception of one of the boxes of cigars and four or five pounds of candy.

GRIFFITH PLEASED WITH TRIP TO EAST

Kaukauna—Mark Griffith returned Saturday evening from Madison where he has completed his freshman year at the state university. Griffith was a regular member of the freshman rowing crew which made the trip to the Hudson where it was entered in the annual rowing classic with universities from all over the country. Mr. Griffith was very much interested in his eastern trip and was especially enthusiastic over the manner in which the Wisconsin boys were welcomed and entertained during their stay in New York by the Wisconsin Alumni Association.

KAUKAUNA PERSONALS

Kaukauna—Mrs. H. W. Kircher and daughters Helen and Ruth of Amarilla, Tex., are visiting at the home of F. A. Towles.

Mr. and Mrs. Otto Heilmann and family of Beaver Dam, were guests of Kaukauna friends and relatives Sunday.

Mr. and Mrs. Homer White were guests of relatives in Milwaukee Sunday.

Miss Luella Wenzlaff returned Sunday evening after spending a week visiting in Milwaukee.

Mrs. H. E. Thompson and daughter Marcella, autoed to Manitowoc Monday and returned Monday evening.

Mr. and Mrs. C. D. Towles and family autoed to Green Bay Sunday and spent the day with friends.

Mr. and Mrs. Adolph Schulze and Mrs. Julius Pohl of Manitowoc, spent Sunday with Kaukauna relatives.

Mr. and Mrs. Henry Ross of Fond du Lac, were guests at the home of Mr. and Mrs. Peter J. Metz Sunday.

Margaret and Mary Jane Cane of Wauwatosa, are making a visit with their grandmother, Mrs. Margaret Bergens.

Misses Marie and Eunice Moholland and Miss Kathryn Remmel returned Sunday evening from a week-end visit in Milwaukee.

Mr. and Mrs. H. E. Thompson and daughter Marcella were guests in Neenah Sunday. They visited their son Mr. and Mrs. Oscar Thompson to whom a daughter was born Saturday morning.

Leon Wernberg of Detroit, Mich., was in Kaukauna on a business visit Monday.

Miss Olive Kennedy has accepted a position as clerk in Runte's south side store.

Henry Poegan autoed to Dale on business Monday.

Mr. and Mrs. E. G. Drissen and family autoed to Green Lake Sunday. H. L. Donohue, John McArthur, F. M. Charlesworth, Jr., and Ben Fargo went to Mountain Sunday on a fishing trip.

Mr. and Mrs. C. J. Faust and Mr. and Mrs. Marilyn Behnke autoed to Waupaca Sunday and spent the day visiting relatives.

Mrs. Frank Kern returned Saturday from Sheboygan after spending a week with relatives.

Mrs. Peter Hertenbach left Tuesday morning for Baltimore, Md., to spend two months with her son.

Mr. and Mrs. Barney Segelink and Mr. and Mrs. Jacob Horn autoed to the Delta of Wisconsin Sunday.

Mr. and Mrs. Joseph Melchior were at Holy Family hospital at Manitowoc Sunday where they visited Sister Cecil who is recovering from an operation for appendicitis.

Mrs. J. Neustadt of Milwaukee, formerly Mrs. Doris Neuman of this city, was a guest last week with Mrs. Berntha Kromer and family.

Mr. and Mrs. Frank Doerfler of Appleton spent Sunday with relatives in this city.

Mrs. Arthur Kromer and daughter LeVane returned Sunday from Seymour after spending a week with her daughter, Mrs. Frank Schroeder.

Mr. and Mrs. Edward Wolf will leave Friday for Augusta and Eau Claire where they will spend a few days visiting Mr. Musolf's mother and other relatives.

Misses Elizabeth Buss and Alice Rasmussen of Green Bay, were week-end visitors at the home of Alex Stoeger.

A large number of Kaukauna people

BLAME FIRECRACKERS FOR FIRE IN SHED

Kaukauna—Fire believed to have started by small boys using firecrackers caused considerable damage to a shed in the yard of L. C. Wolf, 709 Denoy street about 2:30 Monday afternoon. The fire department worked hard before the flames were brought under control. The shed is badly burned. It was filled with storm doors and windows and other house equipment.

BODY OF BABY TAKEN TO HOME IN KAUKAUNA

Kaukauna—The body of Billy Allen of Fond du Lac, which was recovered almost immediately after the child had fallen into the lake near the W. F. Hohmann cottage near Lake Winnebago, was brought to Kaukauna Monday afternoon. The funeral will take place about 2 o'clock Wednesday afternoon from the Hohmann home, 131 E. Second-st. The Rev. Conrad Ripp, pastor of St. Mary church in charge. Burial will be in Appleton. Mrs. Allen is the daughter of Mr. and Mrs. Hohmann and was with her mother at the cottage at the time of the accident.

Social Items

Kaukauna—Mr. and Mrs. William Miller, 321 Spring-st., observed their twenty-fifth wedding anniversary Saturday afternoon and evening by entertaining for about 15 relatives and friends. The anniversary occurred Friday, June 26 but celebration of the event was put off until one day later. Mr. and Mrs. Miller were married in 1900 and have lived in this city since that time.

Among the out-of-town guests present were Mr. and Mrs. Albert Starkfield, Neenah; Mr. and Mrs. Frank Loppnow, Sr., Frank Loppnow, Jr., Milwaukee; Mr. and Mrs. Otto Kutz and family; Mr. and Mrs. Fred Paschen and family; Mr. and Mrs. Albert Paschen and family, Green Bay.

Announcement has been received here of the engagement of Miss Violet Jordan of San Francisco, Calif., and Nicholas J. Melchior of the same city. The wedding will take place July 14. Mr. Melchior formerly lived in Kaukauna.

Mr. and Mrs. Frank Kern, 407 Wisconsin-ave., announced the engagement of their daughter Miss Mildred to Edward Selthamer of Neenah at a 2:30 dinner Monday evening in the Kern home in honor of Mr. and Mrs. John Caspali of Chicago, who are visiting relatives and old friends in this city. Ten persons were present. The evening was spent in social entertainment. Miss Kern and Mr. Selthamer will be married in fall. The evening was spent in playing bridge and Mrs. Caspali received first prize.

WEDDINGS AMONG COUNTY'S PEOPLE

BORSCHKE-YOST

Hortonville—The marriage of Miss Laura Borsche, daughter of Mr. and Mrs. Joseph Borsche of Hortonville and Francis Yost, son of Mr. and Mrs. Matthew Yost of New London, took place at 8 o'clock Tuesday morning at St. Peter and Paul church. The Rev. Theodore Kolbe performed the ceremony. Miss Helen Borsche of Oshkosh, a sister of the bride was bridesmaid and Miss Catherine Borsche, Oshkosh, also a sister of the bride, was maid of honor. The groomsmen were Walter Brown of Oshkosh and Earl Donner of New London.

A wedding breakfast was served at 10 o'clock to the immediate members of the family. The couple will live in Sheboygan.

KEES-VERSTEGEN

Special to Post-Crescent
Little Chute—The marriage of Miss Marie J. Kees, daughter of Mr. and Mrs. John Kees of Sherwood, and George H. Verstegen of this village, took place at 2:30 Tuesday morning at Sacred Heart church. Sherwood, the Rev. Father Jaekels officiating.

ple attended the chicken dinner at Freedom Sunday noon.

Mrs. Frank St. Andrews of Appleton, spent Sunday with Kaukauna relatives.

Mr. and Mrs. Peter Nettekoren spent Sunday visiting Appleton relatives.

Mr. and Mrs. John Hopfensperger and family and Mr. and Mrs. Arthur Hopfensperger and family autoed to Green Lake Sunday.

Miss Blanche Gerend and Alban Gerend were in Milwaukee Monday on a business trip.

Mr. and Mrs. John Radder and Miss Elizabeth Radder of Sheboygan Falls, visited at the home of Mr. and Mrs. William Radder Sunday.

A son was born Saturday to Mr. and Mrs. William Nytes.

Mr. and Mrs. Ray Froesch of Grimsen, spent Sunday visiting Kaukauna relatives.

Nrs. S. A. Loope of Long Pine, Neb., has left for New York after spending a month at the home of her daughter, Mrs. Frank Kern.

Mr. and Mrs. A. M. Lang and son Robert and Robert McCarty autoed to West Bend Sunday. Mrs. Lang and her son remained there for a week's visit.

Miss Laura Doering returned home Sunday after a week's visit with Green Bay relatives.

Miss Alma and Miss Louise Schubert of Milwaukee, spent the weekend with local relatives.

ROTARIANS AND WIVES PICNIC AT BEAR LAKE

Special to Post-Crescent
New London—The Rotary club held a picnic at Bear Lake on Monday noon. Lunch was served by Rotarians' wives.

NEW LONDON IS TIRED OF BEING DADDY TO MIKE

So Weary Willie Has Shaken City's Dust from His Feet for Last Time

New London—Mike Devor says that New London has the most heartless police department in the United States. Mike is 65 years old, and gives his address as the last place where he hangs his hat. In other words, Mike is a Knight of the Road. He is crippled with rheumatism, and has always taken a kind of hankering to this city, and so has returned to lodge and feed on the city fathers' a half dozen times, in the last four months. "I simply can't resist this town," Mike says, "you've got such a nice cozy little jail, and so I like to think of it as my 'old hum town'."

But the city fathers think differently. Every time that Mike comes to town, it costs them considerable to feed him, for Mike is a heavy eater. And so when Mike came back to the "old hum town" again on Sunday night, they told him that they'd lock him up for the very last time, and that he couldn't ever come back again, for they couldn't afford to keep him any longer. And so Mike has left—"he pulled out" for points south on Monday morning, wishing the chief lots of good (?) luck, and mourning the loss of his "old hum town."

MISS MESHKE IS BRIDE OF MILWAUKEE MAN

Special to Post-Crescent
New London—A very pretty wedding took place at the Parish hall at 8 o'clock on Monday morning, when Miss Lulu Meshke of New London, became the bride of Walter Greenwald, Milwaukee. The attendants were Miss Margaret Meshke, of Milwaukee, and John Bartz, also of Milwaukee. Miss Katherine Meshke was the flower girl, and Miss Rose Kische sang a vocal solo, "Ave Maria," during the ceremony. A wedding dinner was served at 1 o'clock at the home of the bride, Mr. and Mrs. Greenwald have left on a short wedding trip after which they will make their home in Milwaukee.

SOCIAL WHIRL IN NEW LONDON

Special to Post-Crescent
New London—The local American Legion auxiliary held a special meeting at Legion hall Monday evening. Mrs. Paul Hoxie of St. Petersburg, Fla., Vice President at Large of the American Legion Auxiliary, Department of Florida, was a guest at the meeting and gave the local lodge much valuable information. The Auxiliary has launched a membership drive, sixteen new members having been taken in within the past few days. Only wives, sisters, mothers or daughters are eligible to membership. Mrs. George Thomas entertained informally Sunday evening for her daughter Cathryn. Miss Thomas will return to Chicago Wednesday to resume training at Mercy hospital.

at the ceremony. The attendants were Edgar Verstegen, Little Chute. Miss Clara Kees, sister of the bride. Richard Kees, brother of the bride, and Miss Belle Verstegen, sister of the bridegroom. After the ceremony a wedding dinner was served to about 250 guests at the Kees home. In the evening a dance was held at High Cliff park.

After a trip to Sault Ste. Marie, Mr. and Mrs. Verstegen will make their home in this village.

Among those from out of town who attended the wedding were: Mr. and Mrs. Otto Verstegen, Mr. and Mrs. Herman J. Verstegen, Mr. and Mrs. John E. Verstegen, Mr. and Mrs. Joseph Verstegen, Mr. and Mrs. Michael Verstegen and Miss Margaret Williamsen of this village; Mrs. John Wittman, Darboy; Mr. and Mrs. Peter Van Den Brand and daughter Evelyn, Combined Locks; Mr. and Mrs. Joseph Wittman, Brillion.

Geraldine Farrar's father was a professional ball player.

Soviet Russia still prohibits the importation of copies of the Bible.

Kills Pesky Bed-Bugs P. D. Q.

Just think, a 35c box of P. D. Q. (Pesky Destructive Queller), makes a quart, enough to kill a million bedbugs, roaches, fleas or moths and stop future generations by killing the eggs and does not injure the clothing. Liquid fire to the bedbugs is what P. D. Q. is like, bedbugs stand as good a chance as a snowball in a justly famed heat resort. Patent spot free in every package of P. D. Q., to enable you to kill them and their eggs in the cracks. P. D. Q. can also be purchased in sealed bottles, double strength, liquid form.

NEW LONDON NEWS

FRANK'S NEWS DEPOT — Phone 134-J
Circulation Representative.
GEORGE ROSENTHRETER — Phone 208
News Representative.

TRY PUMPER ON LARGE HYDRANT

Fire Department Making Series of Tests to Determine Best Fire Fighting Methods

Special to Post-Crescent
New London—The local fire department used the F. W. D. pumper on Monday evening to test out the new hydrant which has been installed at the corner of Wolf River-ave and South Pearl-st. This new hydrant, a 6 inch model, is the first of that size installed here. The tryout was much more satisfactory than those which have been made with the smaller hydrants, for the pumper threw a stream far over the top of the Grand hotel, one of the highest buildings in the city the highest distance being attained being nearly one hundred feet in the air.

On Tuesday evening, the department will take both the F. W. D. pumper and the steamer to the Hamilton Cannery plant, where it will try both machines to determine the best method to use in case of a fire in that plant.

County Deaths

MRS. ELIZABETH KLEIN
Special to Post-Crescent
Hortonville—Mrs. Elizabeth Klein, 43, wife of Louis F. Klein, of Hortonville, died at 7:45 Monday evening. She was born in the town of Muncie on October 7, 1882. She is survived by her widower, six brothers, Nicholas, John, Frank and Christopher Herrick of Milwaukee; Matthew Herrick of Hartford and Simon Herrick of Hortonville, three sisters, Mrs. Peter Graef, Allenton, Mrs. S. Yager and Mrs. Nicholas Hess of Hortonville. The funeral services will be held at 10 o'clock Friday morning from St. Peter and Paul church at Hortonville with the Rev. Theodore Kolbe in charge. Interment will be in the church cemetery.

MRS. ANNA GITTER
Special to Post-Crescent
Mrs. Anna Gitter, 63, died at 5:15 Monday evening at her home in Hortonville, after an illness of about three weeks. She is survived by four sons: Oscar, John, Anton and Joseph of Hortonville and two daughters, Miss Cecelia Gitter, Hortonville and Mrs. Leo Berg of Appleton. She had nine grandchildren. The funeral services will be held at 10 o'clock Thursday morning from St. Peter and Paul church with the Rev. Theodore Kolbe in charge. Interment will be in the Catholic cemetery at Hortonville.

NASS FUNERAL
Special to Post-Crescent
Bear Creek—Funeral services for LaVerne John Nass, 3-year-old son of Mr. and Mrs. John Nass of Hortonville, were held at 10 o'clock Tuesday morning at St. Mary church here. The Rev. M. Alt was in charge. Interment was made in St. Mary cemetery. The child was accidentally killed when run down by an automobile in front of its home at Hortonville Sunday morning. Mrs. Nass, the mother, is a daughter of Eugene Balthazor, Sr., Maple Creek.

MARTIN JOOSTEN
Little Chute—Martin Joosten, 54, formerly of this village, died suddenly at his home in Rudolph Thursday. He is survived by his widow; two daughters, Mrs. Leo Van Asten and Mrs. Anton Kempen; four sons, Jo-



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Funeral Designs
Prices reasonable

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Conway Hotel Bldg. Tel. 3012

FORMER NEW LONDON GIRL DEAD IN ARIZONA

Special to Post-Crescent
New London—Word was received here on Monday of the death of Mrs.

Arthur Krueger, of Cibique, Ariz. Both Mr. and Mrs. Krueger were well known in this city prior to leaving for Arizona about a year ago, where Mr. Krueger has been doing missionary work. Mrs. Krueger formerly was Miss Viola Plumb, of this city.

spent Sunday at the Mann home in this city.

Mrs. William Cottrell of Rice Lake, who has been visiting at the William Sager home here, returned to her home on Monday.

Mr. and Mrs. Polzin have returned from their wedding trip, and are now at home in the Putnam flat.

Mrs. and Mrs. Edward Jagoditsch spent Sunday with the latter's parents at Hortonville.

Miss Florence Miller of Hortonville, visited at the Matt Nesbitt home on Monday.

Mrs. Paul Hoxie of St. Petersburg, Florida, is a guest of Mr. and Mrs. Lutsey at the Elwood hotel.

Miss Beatrice Monsted and Miss Ellen Cochrane left Saturday for Madison to attend summer school at the university.

R. J. McMahon, superintendent of the city schools is taking a summer course at the State university at Madison.

Newsprint production in Canada this year is greater than ever before.

Superfluous Hair Rid FOREVER —or No Cost

Why tolerate unsightly hair on your face, neck, arms or legs when it can be removed quickly and safely—roots and all? Don't use expensive electric treatments, nor be a slave to a razor or ordinary depilatories which merely burn off surface hair, and often strengthen the hair roots. A marvelous new electric treatment, which is applied almost as easily as cold cream, loosens every unsightly hair and gently lifts it out, root and all, leaving the skin healthy, clear and beautiful. No pain, no odor, no discomfort. Absolutely harmless. Try it on this guarantee—that it will absolutely rid you of superfluous hair forever—or no cost. Karna, as this new discovery is called, may be purchased at all good dealers, such as: Downer's Pharmacy, John E. Voigt, Schlitz Bros., F. G. Walker.

seph, William, George and Richard, all of Rudolph. Funeral services were held at St. Philomena church Saturday morning with the Rev. Father Wagner in charge. Burial was made in the Catholic cemetery. Those from this village who attended the funeral were: Mrs. John Hammen, John J. VanHandle, Mr. and Mrs. William Schumacher, Henry Schumacher, Martin Schumacher, Mr. and Mrs. John Ver Hagen, Mr. and Mrs. George Van Handle, Mrs. John Splerings, Mrs. William Van Den Heuvel, Cornel De Bruin and Mr. and Mrs. Harry Ver Hagen.

Our Ten-Pay-Plan

Enables You to Wear
BETTER CLOTHES

Because you may pay as your income permits. There is a genuine economy in buying the best—a lasting satisfaction, too.

Society Brand Clothes

are featured on the Ten-Pay-Plan at cash prices. Clothing of unquestioned quality—an undisputed leader among high grade clothes for men and young men.

Here's How It Figures—

\$40.00 SOCIETY BRAND SUITS	You pay \$10.00 when purchased and \$3.00 weekly
\$45.00 SOCIETY BRAND SUITS	You pay \$10.00 when purchased and \$3.50 weekly
\$50.00 SOCIETY BRAND SUITS	You pay \$10.00 when purchased and \$4.00 weekly
\$55.00 SOCIETY BRAND SUITS	You pay \$15.00 when purchased and \$4.00 weekly
\$60.00 SOCIETY BRAND SUITS	You pay \$15.00 when purchased and \$4.50 weekly

New Azure Blues, Sandtones, Broadmoor Stripes, Piping Rock Flannels and others in Society Brand's smart models. For men and young men.

The Store for Men
Hughes Clothing Co
108 W. COLLEGE AVE. APPLETON, WIS.
Where Society Brand Clothes are sold

Copyright, 1925, Alfred Decker & Co.

BALL PLAYER'S JAW IS BROKEN

George Wohlt, Fremont, Suffers Injury in Clash With Another Player

Fremont—Fremont American Legion baseball team won easily from Little Chute Sunday afternoon. The score gave the home team a large favorable margin, 15 to 5. An accident occurred in the last of the sixth inning when George Wohlt, Fremont shortstop, received a broken jaw when he was intercepted by Lind, center fielder, in catching a fly. Lind was not hurt. Wohlt was taken by Dr. Rehling, who was at the game, to his office and then to his home.

The sawmill operated here by Allen Lumber company of Oshkosh, and managed by Frank Hildebrandt, Fremont, finished sawing Monday. The mill ran a considerably longer time this spring than any other year for several years.

The annual Lutheran mission festival will be held at the church grounds, Sunday, July 5, German and English services will be held in the forenoon and afternoon, respectively, by the Rev. M. N. Carter, a Negro minister of Chicago, who spoke here in April. Several congregations have been invited. Music will be furnished for the occasion by the local church band. The affair is in charge of the Ladies Aid society.

Carl Abraham of Shawano, is the manager of a new independent oil station at Fremont. Tanks and other apparatus have been erected at the Soo line depot, three miles from town. Gasoline, kerosene and oil will be distributed from the new station to Fremont, Tustin, Zittau and Metz. Mr. Abraham and family have moved into the Dobbins house.

Irwin Schmidt, proprietor of the Fremont cheese factory has traded with Oscar Roessler for a cheese factory located four miles west of Appleton. The change takes place July 1.

The Lutheran Ladies Aid society held its monthly meeting at the parochial school building, Wednesday afternoon of last week.

The Lutheran church band practiced Thursday evening.

Mrs. Rev. Ervin Schmidt visited relatives at Oshkosh last week.

The Rev. Ervin Schmidt attended a Lutheran ministers' convention at Bonduel, Sunday.

The Union Ladies Aid society met with Mrs. Edwin P. Sherburne Thursday afternoon of last week.

Modern Woodman camp held a meeting at the village hall Friday evening.

Fremont Woodman camp attended the annual Woodman picnic at Waupaca fair grounds at Weyauwega, Sunday.

The Rev. and Mrs. Ervin Menger visited relatives at Ellington, Sunday.

Mrs. Merton Terrill, daughters Lilian and Vivienne, and sons, Carlton and James of Green Bay, visited at the Schirtz, Drews and Zuehlke homes last week.

Mrs. A. A. Geiger and daughter Miriam of Tacoma, Wash., are visiting the former's sister, Mrs. H. E. Redeman.

Mr. and Mrs. H. E. Redeman and family visited relatives at Stevens Point Sunday.

Mr. and Mrs. Albert Truett went to Oshkosh on business Saturday.

Mrs. Frank Stratton visited at the Gordon home at Appleton Saturday and Sunday.

Mr. and Mrs. Burnham of Waupaca, were callers at the Greiner home, Sunday.

Mrs. Irma and Miss Ruth Reineking of Hortonville, Dr. and Mrs. McComb of Brillion and their son from Montana, were guests of Mrs. Emma Greiner, Sunday.

Mr. and Mrs. Arthur Schwartz, son Erwin, and Mr. and Mrs. Rheinholdt Marquardt and daughter Linda, visited at the William Otto home at Oshkosh, Sunday.

Mr. and Mrs. Lester Callender and Norman Callender of Green Bay, visited relatives here Sunday.

Mrs. E. Stratton and Mrs. Herman Zuehlke were Weyauwega shoppers Monday afternoon.

Leland Drews, Ima Fisher, Carlton Terrill and Laura Behnke autted to Appleton, Friday evening.

Edward Kargus of Oshkosh, was a guest of the Charles Clow home Sunday.

Miss Lillian Pitt of Appleton, visited Miss Marie Morin Saturday.

John Pitt of Appleton, has sold his Fremont residence to Paul Zuehlke.

JUSTICE IS UNMOVED BY LARGE FAMILIES

Honolulu — Establishment of a nursery on the third floor of the federal building here, close to the portals of the United States district court, for infants whose mothers are being tried on prohibition charges, is advocated by Judge William T. Hawley.

Recently five Japanese women attended court, each with an infant in arms or one hanging on her skirts. They were only witnesses, but often, court attaches say, women convicted of bootlegging appear for sentence with five or six young children, claiming parenthood of them all, pushing them forward in a plea for mitigation.

WOODMEN HOLD COUNTY PICNIC

W. Thern, New London, Is Elected President of County Lodge Association

Weyauwega—The annual picnic of the County Association of Modern Woodmen of America was held at the fair grounds Sunday. An unusually large crowd attended, estimated at about 1,200. Members of both the M. W. A. and Royal Neighbors of America of the county and their friends turned out in large numbers, many of them coming early in the forenoon and bringing their dinner.

After dinner the program was taken up. The first event was music by Iola Boys band, then a dog race. Judge William N. Martin of Waupaca, gave a talk on Fraternism. Drills were put on by the R. N. A. teams of Waupaca, New London and Iola and the Iola team for the R. N. A. and Weyauwega, and banners were won by the Iola team for the R. N. A. and Weyauwega for the M. W. A. W. Thern of New London, was elected president of the county association and R. S. Barber, secretary and treasurer.

A son, was born to Mr. and Mrs. John Sherrburn on Friday.

Stuart Stier, William Kiekhafer and Harry Cohen were arrested the first of last week for shooting firecrackers on Main-st. The former pleaded not guilty and the other two are to appear before Justice R. F. Taggart on July 3.

Mr. and Mrs. E. Pachewitz of Detroit, who have been visiting relatives here, returned to their home Friday, accompanied by Mr. and Mrs. W. Lucht of Manawa, who will visit there for a few days.

Dorothy Bills and Lyschen Damerow of Oshkosh, spent the weekend here with friends.

Jacob and George Born and Mr. Menzel of Fond du Lac, were weekend guests of Mr. and Mrs. Joseph Born.

Dr. Ida Hunt left Monday for a visit with relatives at St. Louis, Mo., and John Green of St. Charles, Ill., and Mrs. A. Hazen of Bear Creek, were called here Sunday by the serious illness of their mother, Mrs. E. A. Green, who had a stroke of paralysis Saturday.

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COUNTY T. B. TEST IS ASSURED LATE THIS SUMMER

ADDED SIGNERS MAKE CLEANUP POSSIBLE SOON

Amundson Makes Final Plans, Including Hearing at Courthouse in July

Outagamie county's area test to eliminate tubercular cattle will be made the latter part of the summer, according to word received here from R. A. Amundson, county agricultural agent, who is in Madison attending importance conferences. A hearing will be held at the courthouse some time in July as a preliminary to the test.

Mr. Amundson spent considerable of his time in Madison looking up the Outagamie-co situation after he learned that the petitions prepared here sometime ago lacked sufficient names to entitle the farmers to the free testing by state and federal veterinarians. He announces that matters have been adjusted so the arrangements can proceed.

PETITIONS FOUND
It is necessary to have signatures of 60 per cent of the cattle owners of the county before an area test can be made and it was thought that the petitions circulated here were adequate. When the names were checked up, however, there were duplications because of the work of different organizations and the total fell below requirements. Mr. Amundson obtained more signatures and submitted them when he arrived at the capital. This situation delayed the test in Outagamie-co, as Waupaca-co and some others which applied later than this one already are having the examinations made.

The state law requires that a public hearing must be called by the state authorities before the area test can be authorized. This gives a chance for all cattle owners to be heard so there will be no protests after the work is started. The exact date of this gathering could not be learned at this time but it will be sometime in July at the courthouse. Announcement will be made later concerning it.

TEST EVERY HERD
Every herd of cattle in Outagamie-co will be tested after the preliminaries are finished and the dates set aside for this work. Two federal state veterinarians will be sent here to take charge and will engage local doctors to assist them. The work will be done by townships and each herd carefully checked.

Animals which react to the test and show symptoms of tuberculosis will be slaughtered so that when the veterinarians finish their task there will not be an infected animal in the county. The farmer does not suffer an entire loss by having reactors, however. The sale value of the slaughtered animal is determined and the state pays the farmer one-half of this amount, deducting any sum which may be realized in sale of the carcass. Diseased animals usually are shipped to Milwaukee, where they are slaughtered under government supervision and the offal used in commercial fertilizers after the meat has been boiled thoroughly to kill tuberculosis germs.

HEALTHY CATTLE IN WAUPACA-CO

Area T. B. Test Reveals Only 201 Reactors in 44,148 Head Thus Far Examined

Waupaca—A report given out by Dr. B. H. Borman, in charge of the area test for the eradication of bovine tuberculosis in Waupaca-co, shows that 44,148 head of cattle have been tested in 2,720 herds and that only 201 reactors have been found to date in 121 herds. The doctor states the low numbers of infected cattle is due principally to the work carried on by the many progressive farmers who have for years tested and kept their own herds free of the disease.

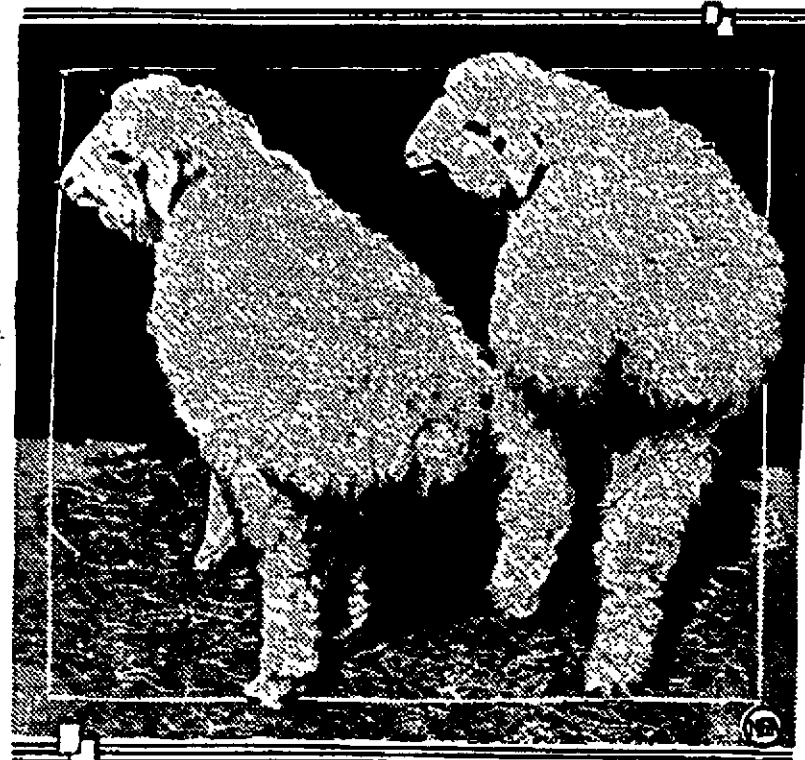
Of the 201 head of reactors found 16 head belonged to persons living in Portage-co; the cattle were on pasture in this county. Townships which will be completed this week are Harrison, Wyoming, Iola, Scandinavia, Farmington, Dayton and Lind. Those to be finished next week are Fremont, Bear Creek, Dupont and Matteson.

As many as 23 veterinarians have been engaged in the work, with a busy most of the time. The staff will be cut by ten through the transfer of men to other parts of the state, but the entire county is expected to be covered by July 15.

LIST TWO WILLS FOR PROBATE IN COURT

Two wills came up for probate in the special term of county court opened by Judge Fred V. Heinemann Tuesday morning. They are the wills of Anne McDaniel and William Hartel. The calendar also lists a hearing of the petition for administration of the estate of Jonas T. Melroen. The court will appoint a guardian for Hattie Vanderhoof. Claims against the estate of Ada E. Keithroe and preferred claims against the estates of Pauline Dite and Augusta Melchior are scheduled for hearing. Final account is to be rendered in the matter of the estates of Daniel L. Schulze and Ransom T. Puffer.

MORE WOOL AND MEAT



TWO TAILLESS LAMBS BRED AT THE SOUTH DAKOTA AGRICULTURAL COLLEGE EXPERIMENTAL STATION.

Brookings, S. D.—Because sheep's tails absorb a lot of fat and vitality which should go into their wool and meat, agriculturists are trying to breed a tailless sheep. Professor Wilson found the sheep, South Dakota Agricultural College here, virtually has accomplished that. He has a breed of sheep with tails less than two inches long and these sheep carry more flesh and wool than the ordinary breeds.

Use Of Milk Shows Big Increase During 1924

Washington—Dairy products established a new high mark last year, the department of agriculture announced Thursday night, with 114,666,201,000 pounds of whole milk used and compared with only 109,736,052,000 in 1923. Household consumption of milk amounted to 54.75 gallons per capita last year, against 53 gallons in 1923, the department reported, while \$31,416,000 pounds of whole milk were used in 1924 for manufacturing, compared with 50,830,952,000 pounds the preceding year.

Milk chocolate was responsible for a jump from 143,500,000 pounds of whole milk used in 1923 to 188,770,000 pounds last year, while production of creamery butter caused an increase from 26,256,494,000 pounds to 28,577,670,000, and cheese accounted for an increase from 2,939,470,000 pounds to 4,179,400,000. Powdered milk took \$2,480,000 pounds of whole milk in 1923, and 6,095,000 in 1924, while the figures on powdered cream were 6,232,000, and 19,432,000, respectively. Ice cream production showed a decline for 1924, only 3,226,313,000 pounds of whole milk being used for this purpose as compared with 4,054,875,000 in 1923. Condensed and evaporated milk also showed a decrease, with 4,251,370,000 pounds of whole milk used last year against 4,437,203,000 in the preceding year.

LICE COST POULTRY INDUSTRY MILLIONS

Columbus, O.—Lice that live on baby chicks cost the poultry industry of the United States more than \$18,000,000 annually, according to the Ohio State University college of agriculture.

To reduce this loss, F. C. Bishopp, federal entomologist, is now at the university laboratories to study the effect of this pest on egg production and to attempt a cure. Bishopp's work with the U. S. Bureau of Entomology includes not only fowl insects, but pests that affect the health of animals. In Ohio, however, he will devote his entire time to the study of fowl insects.

Bishopp is known best as the man who developed sodium fluoride as a treatment to control poultry lice.

Captains of the old East India company's traders shared heavily in voyage profits.

FOR RENT

Hate to Quit it Cottage.
½ mile East of Waverly Beach. All new inside, finish and floors. Completely furnished. May be inspected at any time.

WM. LAUX, Jr.

We have several excellent bargains in Used Motorcycles as well as a new stock of Harley-Davidson's. Special price reductions on Used Cycles.

**HARLEY-DAVIDSON
MOTOR SHOP**
Cor. State Road & Summit Street
Phone 3163

SHARP ADVANCES TAKE PLACE IN SWINE PRICES

Butter Markets Were Weak, Cheese Unsettled and Eggs Steadier Than Last Week

Madison — Butter markets were weak, cheese unsettled and eggs steadier at the close of the week, the state department of markets has reported.

Trading on the butter markets was irregular during the past week, the summary said. From fairly active trading at the beginning the markets became dull towards the latter part of the week. Buyers generally showed little interest. At the close the markets were weak and trade very quiet. Concessions could have been obtained if buyers had shown interest. Prices on centralized cars were largely nominal as trading was quiet.

Cheese markets were quiet. Buyers showed little interest. At the close of the week a one-fourth cent decline took place on all styles and markets became unsettled. Practically no demand was noted for storage purposes.

Feeling on the egg market was somewhat steadier as a result of a slight falling off in the receipts. Trade, however, was quiet, buyers not purchasing beyond their immediate needs.

The market at the close was quoted firm on really fine eggs. There was a little better inquiry with the good lots being given the preference.

Sharp advances early in the week forced hog prices upward until a top of \$13.70 was paid for choice weighty butchers. Shipping orders were fairly liberal.

Relatively small receipts and higher dressed markets in the east were responsible for sharp advances on slaughter sheep and lambs.

Fed steer prices jumped to new high values for the year as a result of receipts continuing small and a comparative scarcity of highly finished offerings.

REALTY TRANSFERS

Susan M. Prosser to August H. Wichmann, house and lot in Seymour, consideration \$2,900.
Mrs. A. J. Kreiss, Ione Kreiss

VETERAN



The proud goose with his head up high hanks the news daily to the world that he's lived through 36 years of waddling and is still waddling strong. The bird belongs to John McNeal, aged farmer of West Jefferson, O., and is as devoted to him as an Airedale is to his master. The other goose shown with the veterans is a youngster of 15 years.

LESS STOCK LOSSES MAY REDUCE RATES

Columbus, O.—Producers, feeders and shippers in Ohio have organized the Livestock Loss Prevention association to save some of the millions lost on livestock in transit.

By this saving they expect to reduce the freight rates on livestock, and thus bring more profit to themselves.

In 1923, the losses to livestock in transit amounted to \$2,776,844 in Ohio alone. These losses have been rising steadily, railroad claim agents say.

The payments of railroad companies for livestock losses are considered in fixing freight rates and charges.

Yet at least 50 per cent of all livestock losses in transit are preventable, say officials of the new organization. More than a fourth of the losses in 1923 were traced to the responsibility of the producers, feeders and shippers. These were attributed to preventable diseases, congestion of the lungs, improper feeding and care, use of prod poles, and insufficient exercise during heavy feeding.

More than half the world's gold output comes from British South Africa.

and Hallie Kreiss Bullwinkel to Mr. and Mrs. George M. Kreiss, parcel of land in Fourth ward, consideration \$225.

BUMPER CROPS NOT PROMISED IN EARLY SURVEY

Yield of Hay and Grain Here 13 to 35 Per Cent Below Normal Up to June 1

Outagamie county's crops as of June 1 averaged 13 to 35 per cent below normal, according to reports issued by the Wisconsin department of agriculture at Madison. Conditions were somewhat similar in Waupaca-co. It is believed, however, that the abundant rains during June have greatly improved this status.

Tame hay and pasture held little promise for a bumper crop, the report showed. The former was 72 per cent of normal and the latter 74 per cent in this county, while in Waupaca the average for each was 73 per cent.

Oats and barley are in a somewhat better situation. The crop in this county was 87 per cent of normal for oats and 86 per cent for barley, while that of Waupaca is 85 per cent for oats and 75 for barley. Rye is down to 65 per cent here and 73 per cent in Waupaca-co.

Swine breeding has not suffered much of a slump, however. Outagamie-co had 94 per cent of the total of one year ago on May 15 and Waupaca-co 95 per cent.

Average milk prices in Wisconsin

Jiffy
FOR YOUR
Callous
JIFFY Callous Plaster
is made to fit your callous. Put it on that painful spot—within a week you will peel the entire callous clean off the foot. Also for Corns and Bunions. Each 5c.
Absolutely Guaranteed
ASK YOUR DRUGGIST FOR JIFFY
JIFFY MEDICINE CO., CHICAGO

ALIEN FRUIT MOTH IS ADVANCING WEST

Urbana, Ill.—The oriental fruit moth, alien insect pest, has advanced almost to the Illinois boundary from the Atlantic coast and now threatens that state with invasion.

W. P. Flint, state entomologist, is cooperating with the college of agriculture at the University of Illinois here in efforts to fight the pest, once it enters the state.

According to Flint, the entry of this pest is almost inevitable. To combat it, within, he has asked farmers to send in any worms they find for research. The insect is a small whitish worm with a brown head. It bores into the twigs or fruit of peaches, apricots, plums or quince.

"The oriental fruit moth," explains

for May were 1.79 a hundred pounds in Outagamie-co and 1.91 in Waupaca-co.

Winnebago-co reports show about the same condition as here in all lines.

Flint, "is one of those foreign invaders which probably came into this country from China or Japan some time before 1915. It is now well established all along the eastern coast of the United States and during the past year has been found in many of the southern and middle western states, including Tennessee, Arkansas and Indiana.

WOODMEN ACCIDENT COMPANY

Incorporated
A Million Dollar Company

John Sommers
Special Agent, P. O. Box 265
Hortonville, Wis.

INSECTICIDES —All Kinds—

Paris Green. We also have Blatchford's Egg Mash and Chick Mash, Chick Feed and Developer.

OUTAGAMIE EQUITY EXCHANGE

320 N. Division St. Phone 1642

FOLKS TALK LIKE THIS WHERE E'ER WE GO — WE'RE GLAD TO HAVE 'EM PRAISE US SO!
Little Plumber
it was a fine job!
Wiese's Little Plumber
1025 College Ave. Phone 412

Now that's the kind of a letter a fellow likes to get: "It was a fine job and your charges were very satisfactory." We like our business better every day.

G. H. Wiese
619 W. College Ave.
Phone 412

A One Track Mind---

Is a good thing to have if the track leads in the right direction.

A two track mind is a good thing to have if the tracks lead into the right direction. And so on —

And it's better still if the tracks lead in the direction of a savings account.

Have you a savings account in this bank?

FIRST NATIONAL BANK OF APPLETON



Capital
\$500,000
Resources
over
\$5,000,000

HOW TO DECIDE

The best way to decide where to buy a Used Car is to find out who has the best reputation for dealing in honest values. We welcome investigation on this point, any time.

**Wolter Implement
& Auto Co.**
Appleton

DODGE BROTHERS DEALERS SELL GOOD USED CARS

The brilliance of its color is only exceeded by the perfection of its performance.
SHEAFFER'S
JADE "LIFETIME" PEN
Union Pharmacy
117 N. Appleton St.

SOLONS GO HOME AFTER 166 DAYS IN LEGISLATURE

1925 Session Was Shortest
Since 1919 When Business
Was Finished in 156 Days

Madison—The fifty-seventh Wisconsin legislature adjourned sine die at noon Monday, after having been in session 166 days, the shortest regular session since 1919 when 156 days of actual work were recorded. It was 17 days shorter than the 1923 session.

The close of the present session was orderly and only the routine business of laying on the table consideration of measures vetoed by Governor Blaine and the spreading of the record of approved measures on the several journals. A scattering handful of members turned the page of the last chapter of the book containing a history of bitter fights centering on tax legislation.

Of the 132 members of the legislature elected last fall, 132 served the full session. One, Assemblyman Frank Roemhild, of Racine, died during the session. Because of illness, Mr. Roemhild was unable to attend any of the sessions.

The Wisconsin legislature has had 132 members since Jan. 12, 1862, a period of 63 years. The last appointment of districts was in 1922, when several changes were made shifting territory to correspond with a shift of population. From 1842 to 1858 the legislature had 83 members; from 1858 to 1862 it had 107 members and from 1862 to 1862, its number was 127.

The shortest legislative session in Wisconsin history was the third, in 1850, a total of 34 days, beginning Jan. 13 and ending Feb. 11. The longest session was the fifty-first, beginning Jan. 13, 1915 and ending August 24 of the same year, 233 days. A special one-day session the same year was called for the purpose of taking the soldier ballots to the Mexican border, where the state national guard was encamped.

At the close of the fifty-seventh session, interest in the complexion of the fifty-eighth was a live topic in the statehouse. A complete turnover in control in the state senate next session is regarded as virtually certain by Senator C. B. Casperson and other progressives opposed to the administration of Governor Blaine. Senator W. L. Smith, leader of the conservative group, asserts there is every indication that new conservative strength will come to the senate from the seventh, fifteenth, seventeenth, twentieth and twenty-seventh with possible reinforcements from the twenty-fifth and thirty-first districts.

In the assembly race a bitter fight for control is anticipated with more than half of the members of the present session participating as candidates for reelection, according to early forecasts.

LET CONTRACTS FOR 5 BRIDGES

Carl Krause Gets Most of
Work Authorized by Wau-
paca-co Highway Board

Special to Post-Crescent
Waupaca—Waupaca-co highway commission, in monthly session on Saturday, let contracts for bridges on county highways in different parts of the county. The building of the Schram bridge in the town of Little Wolf was let to Carl Krause for \$2482; the Jasman bridge in Little Wolf to Carl Krause for \$1995; Olson and Thompson will build the Risco bridge in Dupont for \$3,148. The Behre bridge in Wyoming will be built by Carl Krause for \$348. Martin Laue, who secured the contract for the Leary bridge at Iowa for \$1290. A culvert will be put under the abutment of the Morris bridge in Matheon by Carl Krause for \$1650.

Levi Boyce plead not guilty to a charge of speeding and reckless driving. His trial was set for Tuesday in justice court before Justice Holst. Mr. Boyce works in an garage and was caught violating the traffic laws on Franklin-st. F. Garrison of Milwaukee, paid a fine of \$10 with costs for speeding on School-st. Saturday evening.

Waupaca Lions club met Monday noon and enjoyed a banquet at the Palace restaurant. No special speaker was present for the occasion.

Mr. and Mrs. Lester Laux moved from their residence on W. Union-st. and will occupy the Edwards residence on S. Division-st.

EIGHT ALIENS PREPARE FOR BECOMING CITIZENS

Eight applications for United States citizenship were filed with Harry A. Shannon, clerk of courts, Monday morning. George N. Danielson, naturalization examiner, personally interviewed each of the applicants who appeared with their witnesses. The candidates will be finally examined as to their qualifications in the November hearing before Judge Edgar T. Werner. The eight applications received Monday morning bring the total of candidates to 10, eight of which are men and two women. The next interview which Mr. Danielson will give prospective applicants will be in August.

SOO AND GREEN BAY LINE TRAINS CONNECT

Changes in the schedule of the Green Bay and Western railway went into effect Sunday whereby residents of this community can transact business in Wisconsin Rapids and return the same day.

East-bound train No. 2 of the road will connect with the southbound No. 2 train of the Soo Line at Amherst Junction thus bringing travelers back at Neenah at 4:28 in the afternoon. Soo Line train No. 1 leaves Neenah for northern points at 7:02 in the morning and connects with No. 1 train of the Green Bay and Western road at Amherst Junction bringing the traveler to Wisconsin Rapids at 10:35 in the forenoon.

DRUNKEN DRIVER PAYS \$100 FINE AFTER SMASHUP

August Behling, Clintonville,
Also Must Pay for Damage
to Light Post

Special to Post-Crescent
Clintonville—Three weeks ago August Behling, a farmer residing north of this city, drove his car against an electric light post, doing considerable damage. He was arrested for driving a car while intoxicated but denied the charge. A jury in Justice Patterson's court found him guilty last Friday, and he was fined \$100 and costs which amounted to \$27.50. He must also settle with the city for the light post.

In a hotly contested game Sunday, Clintonville defeated New London, by a score of 5 to 1. Battery for Clintonville was Rachel and Barret, and for New London, Leach and Heier. Clintonville will lead in the Wau-paca County league by three games.

July 4 Clintonville will cross bats with the Marion aggregation. It is contemplated by the league's president to arrange a game with Antigo on July 16, have all business agree to a half holiday and call it "Antigo" day. This is expected to mean a battle royal.

John Heier, an employee at the Four Wheel Drive factory met with a painful accident Saturday morning. While loading trucks and spare parts a 600-pound steel frame dropped on his left hand crushing it. He will be laid up for some time.

A good sized audience turned out to hear the grand chorus concert given by Appleton Maennerchor and mixed choir in Grand theater Sunday afternoon. Seventeen numbers were well presented under the leadership of Peter H. Jacob, judging by the applause, all enjoyed the singing.

Ed Regal, salesman for the Four Wheel Drive company has just returned to the factory after an extended sales trip through the southeastern part of the United States.

Walter Gruetzmacher and George Frische visited friends at Shawano over the weekend.

Mr. and Mrs. John Tany and little daughter Louise autoed to Kimberly and Kaukauna to visit relatives Saturday, returning Sunday evening.

Joseph Sinclair of Antigo, visited the latter's parents, Mr. and Mrs. Heinz, over the weekend.

Nelley Kuester is taking her sister Elizabeth's place as bookkeeper at New London Dairy Products Co. during the latter's vacation.

F. Klenast of Oshkosh, is visiting the Heinz and Elsbury families for a few days.

Mrs. Otto Strehlow and children went to Marion Saturday morning to call on relatives and friends.

Mrs. H. H. Bohm left for Rochester, Minn., last week to consult the Mayo doctors regarding an ailment. She was accompanied by her daughter Mrs. Tribby.

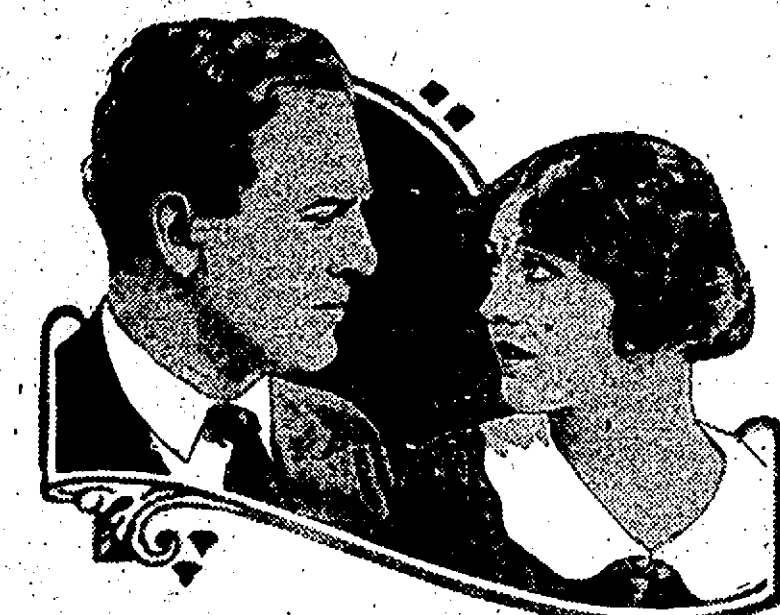
Henry Komp and sister, Miss Rose of Manawa, called on Clintonville friends Sunday afternoon.

Among the fans from New London to witness the local base ball Sunday were "Doc" Clark and Ferdinand Prebnor.

Frank Malik of Milladore, and Nick Berens of Stevens Point, are visitors at the Malik home.

SCHNEIDER INVITED TO TALK IN MILWAUKEE

Congressman George J. Schneider, Appleton, has accepted an invitation of the Milwaukee Federated Trades council to be the speaker at its annual Labor day observance Sept. 7. The exercises will be held in Washington park. Mr. Schneider is a member of the executive board of the Wisconsin State Federation of Labor and holds a national office in the Papermakers union. State Senator Joseph A. Padway of Milwaukee also will speak.



THOMAS MEIGHAN AND LILA LEE IN GEORGE ADE'S
'OLD HOME WEEK' A PARAMOUNT PICTURE

AT FISCHERS APPLETON TUESDAY WEDNESDAY AND THURSDAY

Determining Sanity Is No Easy Task For Medics

Are you sure you are sane? Would you be able to satisfy a physician or a jury of your peers that some of your pet theories or hobbies are not signs of mental derangement if called upon to do so? It is possible for a competent alienist to cite incidents out of the life of almost anyone that seemingly indicate some form of dementia and qualities looked upon as signs of precocity by doting parents are regarded by physicians and psychiatrists as possible traces of dementia praecox or an inclination to mental aberration.

Much reading of comic supplements has given the public a distorted picture of the unfortunate. Generally he is pictured as a person who imagines himself to be Napoleon, Julius Caesar or some other great and powerful historical character, but a visit to almost any asylum for the insane will remove that illusion. There are people who have been found insane and confined to institutions who to the casual glance and in cursory conversation appear to be entirely normal. Their weakness lies in some peculiar hallucination of delusion that may lie dormant for weeks or even months at a time and crops out only during crises brought on by an association of ideas intimately connected with the delusion.

PERIODIC ATTACKS
For instance there are inmates at the Outagamie-co asylum on the outskirts of this city who seem quite rational until a certain subject is mentioned in their presence. One, a college graduate, betrays his sad condition only in his attitude toward religion; another, is sent off his usual placid course when the constitution is mentioned, and discussion of historical matters may cause another to go into convulsions or attempt to lend weight to his opinions with an axe, cold chisel, cleaver or any other convenient object. In other cases the mental disturbances occur periodically, as in epilepsy. Epileptic fits generally grow more frequent as they go on and affect the mind of the sufferer more and more until the final result is complete imbecility or madness.

One of the most frequent forms of insanity is chronic alcoholism, although any common drunk might object to having himself classified as insane.

In order to have a suspected madman sent to an institution provided for his care it is necessary that three freeholders make application on the form provided for that purpose to the county judge of their county, to have the suspect examined. The county judge then appoints two licensed physicians to examine the suspect, and the sheriff is sent to bring the person to the place where the examination is to take place.

GET HIS HISTORY
After ascertaining the age, place of birth, residence and other essential information regarding the suspect, the examining physicians go about questioning him or her regarding the history of the case. They find out if possible when the first symptoms appeared and in what form, how many attacks the suspect has had, what brought on the latest attack, whether the disease is stationary or increasing, whether there are rational intervals and what changes in body and mind occurred since the latest attack. They must know also on what subject or in what way the suspect is deranged, whether the manifestations are violent, whether there have been attempts at suicide or homicide, and whether the suspect has shown any destructive or filthy habits.

Inquiries are made as to service in any army or navy, injuries to the head, hereditary influences and, in fact, an attempt is made to learn everything that might have even a remote bearing on the case. When the suspect is unable to give the proper reply to a question, it is so stated in the physician's report.

Every suspect is asked whether he or she wishes a jury trial. If this is desired, either the suspect or friends may engage an attorney while the district attorney represents the prosecution. Then eighteen citizens are chosen, six of whom crossed off the list by each of the opposing sides, while six are retained to serve. The suspect is examined before this jury with the county judge presiding and in the presence of competent physicians. In some cases here, it is said, the subject of the examination who later was found to be insane was able to answer questions on historical dates and other similar matters correctly, which the jurors and the judge later admitted they could not have answered.

If the jury and the physicians find that the suspect is insane, he or she is ordered confined to an institution for observation. In most of the larger cities the observations are made in the psychopathic wards of hospitals. Here they are made in the county insane asylum here or in the state asylum at Oshkosh. If it is found that the disease is chronic or incurable little can be done besides keeping the case in confinement. If there is hope of a cure, the patient is given every possible care and attention.

Pipe smoking in China is giving away to the cigarette.
North America's water power is 66,000,000 horsepower.

Offer limited to
this week only
Wherever this blue banner
is displayed in the window

FREE SAMPLE
of KOTEX

Your Opportunity, Madam—
to learn of this new way in
woman's personal hygiene which
doctors and nurses recommend.
Go today to any of the drug
or department stores which
display this banner. Help
yourself to a sample—no
questions, no conversation. Only one
sample to a person.

Peoples Paint & Wallpaper Co.
309 W. College Ave. Phone 4987

The Sherwin Williams Store

WEAR SPAR VARNISH

Floors Linoleum Furniture and Woodwork

Wear Spar is not only waterproof, but stands
severe wear and keeps a glass-like gloss

Gallons \$3.75 Half Gallons \$1.95 Quarts \$1.00
Pints 60c

BOARD WILL ACT JULY 14 ON NEW CHERRY-ST ROAD

Appleton Men Find Winne-
go-co and John Lynch Will-
ing to Cooperate

Action which may bring the move-
ment a step nearer to open a right-
of-way through the John Lynch
farm connecting Cherry-st bridge with
W. Foster-st will be taken by the
Winnebago-co board when it meets
on July 14.

This information was obtained by
the highway committee of the cham-
ber of commerce when it held a con-
ference Saturday at Oshkosh with
the road and bridge committee of
Winnebago-co. A spirit of coopera-
tion was shown by the neighboring
county to help bring this project to
completion.

Mr. Lynch had been visited by
members of the Appleton chamber's
committee and it was found that he
was willing to entertain a compro-
mise offer so that the highway could

FACE AFFECTED WITH PIMPLES

Sore Eruptions Formed.
Healed by Cuticura.

"My face was affected with pim-
ples that were small and red and
scaled over. When I scratched
them sore eruptions formed, and
sometimes I could not sleep at
night on account of the irritation.
My face was disfigured and the
trouble lasted about three months.
"I tried different remedies but
they did not help me. I began
using Cuticura Soap and Ointment
and after using four cakes of Cuti-
cura Soap and one box of Cuticura
Ointment I was completely healed."
(Signed) Miss Josephine Stewin-
ska, 1743 Blucher St., Chicago, Ill.,
July 18, 1924.

Rely on Cuticura Soap, Ointment
and Talcum to keep your skin clear.
Soap 25c, Ointment 25c and Talcum 25c. Sold
everywhere. Sample each free. Address
"Cuticura Laboratories, Dept. 11, Malden, Mass."
"Cuticura Shaving Stick 25c."

be established. His proposal was laid
before the Winnebago-co committee
and recommendations will be made to
the board at its meeting.

It will be necessary to divide the
Lynch farm in order to run the road,
way directly south from Cherry-st
bridge to Menasha-rd and the obsta-
cle to the granting of a right-of-way
has been the question of damages
which will be suffered by Mr. Lynch.

The Winnebago-co committee will
proceed to draw plans for the exten-
sion and submit them to the state
highway commission for approval.

These will be placed before the full
board when it meets so that action
need not be delayed any longer.

Those who attended the Oshkosh
meeting were Joseph Plank, chair-
man of the highway commission of
the chamber of commerce, T. W. Or-
lison and Hugh C. Corbett, Mayor
John Goodland, Jr., also was present
at the request of the committee.

Dandy little hats for all year
wear. Value sto \$15—Now \$5.
Markow Millinery.

FRENZL IS MOTORCOP IN CHICAGO SUBURB

Jack Frenzl, employed as a motor-
cycle officer of Outagamie-co last ses-
sion, is now serving in a similar ca-
pacity at Morton Grove, near Chic-
go, according to word received at the
county highway office.

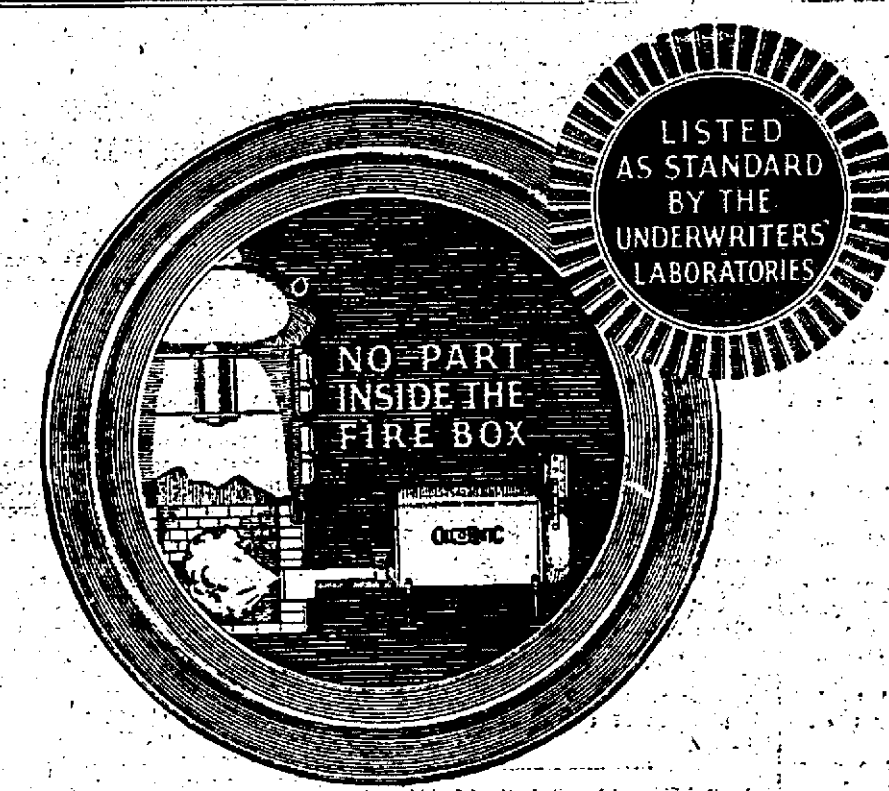
HITCH'S RECORDING ORCH.
SUNDAY — GREENVILLE

July 1st Diversified List of Bond Offerings—

	Rate	Due	Price	Yield
Stevens Hotel Company	6%	1945	par	6%
First Mortgage				
Streator Clay Mfg. Co.	7%	1939	103	6.65%
First Mortgage				
Southwestern Public Service Co.	6%	1945	99	6.10%
First Mortgage				
Ohio Gas Light & Coke Co.	6 1/2%	1950	par	6 1/2%
First Mortgage				
Kansas City Terminal Ry. Co.	4%	1980	86 1/2	4.80%
First Mortgage				
Mortgage Bank of Chile, Guaranteed	6 1/2%	1957	97 3/8	6.70%
Guaranteed by Republic of Chile				
Province of Santa Fe, Argentine	7%	1942	96	7.40%
First Mortgage				
Watab Paper Co.	6 1/2%	1942	103	6.20%
First Mortgage				
Kingdom of Norway	6%	1952	@	Market
External Loan				
Oklahoma Gas & Electric Co.	5%	1950	96	5.25%
First Mortgage				

"Descriptive circular of any of above may be had on request"

First Trust Co. of Appleton



Here's oil heating refined to its simplest form

Only those who act promptly can be sure of having Oil-O-Matic Heat this fall. Install now—make small payment October 1st, a year to pay the balance

How simple is the correct way of heating with oil! All complicated mechanisms, hot plates, pots, drip buckets, continuous pilot lights—all these are done away with. With Oil-O-Matic there is no part inside your furnace or boiler. Nothing to burn out or replace. The Williams Thermal Safety Control automatically checks each part, each time the burner starts and stops. Everything must work perfectly or nothing can work. This way of oil heating makes it

simple to change from coal to oil. But the changes brought about are tremendous. With Oil-O-Matic heat you never have to give a thought to your heating plant. Everything is done automatically for you. Your house is heated better than it ever was with coal or gas. Oil-O-Matic is a greater convenience even than running water or electric light, because it relieves you of more burdensome work. This explains why Oil-O-Matic

today is the world leader, outselling all other oil burners regardless of price. Sales, in fact, are so heavy now that we fear a serious shortage this fall. If you want to enjoy Oil-O-Matic heat this fall when a coal fire is hard to regulate, we urge you to act now. A small down payment protects you and terms may be extended over a year if you prefer. Let us examine your heating plant and give you an estimate of the cost of guaranteed heating. Phone us today.

WILLIAMS **OIL-O-MATIC** HEATING
INSTALLED, SERVICED AND GUARANTEED BY
W. S. Patterson Co.
213 East College Avenue

MENASHA NEWS
CHARLES WINSEY, News Representative
MENASHA NEWS DEPOT
Circulation Representative

STOMMEL NAMED AS MEMBER OF REVIEW BOARD
Council Holds Special Meeting to Dispose of Urgent Business Matters

Menasha—Joseph Stommel was appointed a member of the board of review at a special meeting of the common council Monday evening. Peter Kasei, street commissioner, was elected road commissioner at a salary not to exceed one dollar.
The mayor and city clerk were authorized upon proof being furnished to pay back to the Auer estate which is being settled \$12.50 which is said to represent an overcharge of taxes.
Alderman Gus Fahrenkrug, chairman of the street committee was selected to attend a meeting called by the state highway commission at Madison Tuesday, July 14, at which matters pertaining to the new highway law and to state and county highways will be considered.
The city clerk was authorized to purchase 25 barrels of tar with which to repair concrete pavements. The city attorney was instructed to notify the Soo line to repair all its sidewalk crossing within the city limits.
Mayor Remmel announced he would like to meet the aldermen informally at the city clerk's office at the conclusion of the meeting to talk over matters pertaining to the new Tarco bridge. He said he wished to be advised on certain questions.
Alderman Fahrenkrug suggested that when the council adjourn it adjourn until Thursday evening. Action on the application of Ben Spilski for a license to sell non-intoxicating liquor was deferred until Thursday evening.
Preliminary steps were taken for remedying the unsanitary condition that prevails at the outlet of First-st sewer.

MENASHA PERSONALS

Menasha—Mr. and Mrs. Lawrence Siebold of Eden are visiting Mr. and Mrs. James Holley.
Miss Kate Thiesen and Miss Minnie Otto have returned from a weekend visit at Milwaukee and Watertown.
Mrs. Herbert Neman and infant daughter have returned from Theda Clark hospital to their home, 111 Fourth-st., Neenah.
Mrs. Roman Gazecki has returned from a two weeks' visit with her daughter, Miss Norma Gazecki, who conducts a beauty parlor at Brooklyn, N. Y.
Mr. and Mrs. E. Volkman and son Ervin are occupying the Jensen cottage on the shore of Lake Winnebago.
August and Ray Gelse have returned from a week's trip to Menomonee, Wis., Eau Claire and Minneapolis.
Dr. J. E. and Dr. C. O'Connell of Milwaukee and Attorney and Mrs. F. J. Rooney of Appleton are guests Sunday at the home of Dr. and Mrs. W. P. McGrath.
Frank Clayton was called to Milwaukee over the weekend by the illness of Mrs. Clayton.
Miss Daisy Trilling was the guest of friends at Berry Lake Sunday.
E. F. Dornbrook, W. H. Pierce, J. F. and Mrs. A. W. Borens and Al Cissa were among the Menasha people who attended the Sheboygan-Racine baseball game at Sheboygan Saturday.
Mr. and Mrs. Alois Hopfenberger and children of Kaukauna spent Sunday with Menasha relatives.
George Allanson and family autored to Madison Sunday.
Mr. and Mrs. H. C. Steld spent Sunday with friends at Wild Rose.
Carl Lenz and family have returned from a week's camping trip to Green Lake.
John Wilz of Rice Lake is visiting Menasha and Appleton relatives.
Mrs. J. B. Coplan and sons of Watertown, S. D., are visiting Mrs. Coplan's mother, Mrs. George Tummit, Second-st.
H. B. Sutton, Herbert Bisping and M. Vanderhelden visited Menasha Cabott Lodge campers near Sturgeon Bay Sunday.
Carl Duede of Appleton was in Menasha Tuesday on business.
Officer Joseph Martell, who has been absent from the police station for several days, has returned to his duties.
The young ladies, who have been at Cabott Lodge near Sturgeon Bay on a ten days' outing, were expected home Tuesday.
Carl Hambuechen of New York, who stopped at Chicago, Madison and LaCrosse on his way to Menasha to visit his sister, Mrs. M. M. Schoetz, is expected to arrive here Wednesday. He will join Mrs. Hambuechen, who has been here for several days.

UNCONSCIOUS MAN IS PICKED UP ON ROAD

Menasha—Joseph Ganshak, who resides on Appleton-st., was picked up at an early hour Monday morning on Brighton beach road in an injured condition. He was unconscious when found and the indications were that he had been hit by an automobile. Examination of his injuries by a physician revealed bruises about the body and a scalp wound. He was taken home.

Try Post-Crescent Want Ads

LOADED CAR TIPS OVER WHEN IT HITS CULVERT

Menasha—An unprotected culvert near Bondell caused A. Brown's sedan to be thrown on its side Sunday while filled with passengers. The occupants were Mr. and Mrs. A. Brown, Mr. and Mrs. Alfred Witt and Henry Witt. Mrs. Witt was bruised and Mr. Brown's injuries consisted of a badly bruised leg.
Mr. Brown had his engine turned off and was about to stop his car to examine a tire when he struck the end of the culvert. He assisted the occupants out of the car through a window that was broken.
The body of the car, fenders, and running board were damaged and the glass in windshield and one of the doors were broken.

SOCIAL ITEMS AT MENASHA

Menasha—Mr. and Mrs. W. E. Held entertained a group of friends at dinner Monday evening at their home 308 Chute-st. in honor of the fifteenth anniversary of their marriage.

FALCONS AND RIVERVIEWS START SERIES JULY 7

Menasha—At a meeting Tuesday, Manager Steve Kolashinski of the RiverViews and Manager Ben Spilski of the Falcons decided to start the city series on July 4 and 5. The two teams will have all local players, including pitchers. H. Boyle will play with the RiverViews as he was a member of the team before the series was arranged.
In 1919, when baseball was dead in Menasha, Managers Kolashinski and Spilski put on a series of games with local players that brought it back to life. The Falcons won the city championship taking four of the seven games. The series was played in an open field.
Fans again will be given an opportunity to see one of the best city series ever played here. The admission fee will be 25 cents. The games will be called at 2:30 in the afternoon.

MENASHA FOLKS RETURN FROM LONG AUTO TRIP

Menasha—Mr. and Mrs. Joseph Kasei and son Joseph and Mr. and Mrs. Albert Ring and daughter Sophia have returned from a ten days automobile trip to the Canadian and American Soo and to Mackinac Island during which they covered more than 1,200 miles.
On their way home they visited the Leeb dairy farm at Charlevoix, Mich., owned by the father of the young man who figured in the Leeb-Leopold trial several months ago in Chicago.
The farm contains 2,000 acres and is stocked with 4,000 purebred Holstein cows which Mr. Kasei says are much smaller than those raised in Winnebago-co. The barns and stables are constructed of cobble stones and milking machines are in operation the greater part of the day. The milk and cream is all shipped to Chicago. The Menasha visitors took numerous kodak pictures of the farm before they left.

WOODENWARE TEAM WINS FROM CARTON CO. SQUAD

Menasha—In the battle at Recreation park Saturday afternoon for first place in the Industrial league, the Menasha Wooden Ware baseball team defeated the Carton Co. Printing and Carton company by a score of 6 to 2.
A team representing the Elks which will include some of the old timers, H. E. Landgraf, W. H. Pierce, George Pierce and M. O. Clinton, will play a team representing the American Legion which will include Carl Meier, Steve Kolashinski, Edward Ostergaard, C. A. Heckrodt and "Shorty" Grode. The game will be played next Saturday afternoon at Recreation park.

STATE SUPERINTENDENT INJURED IN ACCIDENT

Menasha—John Callahan, state superintendent of schools, formerly principal of Menasha High school, suffered a slight fracture of the skull and Mrs. Callahan suffered a dislocated hip in an automobile accident at Champaign, Ill., Saturday. It is expected that Mr. Callahan will be able to leave the hospital at Champaign in a few days, but Mrs. Callahan will be detained for a longer period.
Their injuries were due to a head-on collision with another car. Mr. Callahan's car, coming south, and landed up side down.

RED CROSS DIRECTORS MEET TUESDAY EVENING

Menasha—The next monthly meeting of the board of directors of the Menasha Chapter of the American Red Cross will be held at Hotel Menasha Tuesday evening, July 7. Several pending matters will be disposed of.

CARS COLLIDE

Menasha—John Zellinski driving a coupe and Frank Winsefeldt driving a sedan figured in a collision at the corner of First and Milwaukee-sts. Saturday afternoon. Both cars were damaged, but no one was injured.

BYLOW APPOINTED AS FIRE DEPARTMENT EXTRA

Neenah—Silas Bylow has taken the place of Charles Maynard as extra man in the fire department until the police commission will decide whether Maynard will be retained as a member of the police force to which he has been temporarily appointed. Bylow began his duties Tuesday morning.

Neenah—Charles Maynard was sworn in Monday by Mayor George Kande as temporary policeman to take place of Harold Nooyan, resigned. He has been a member of Neenah fire department for the last seven years.

BIG CAST HOLDS REHEARSALS FOR K. OF P. PAGEANT

Twenty Girls Now Entered in Contest to Determine Most Popular Young Lady

Neenah—Final rehearsals are being held in Castle hall of Knights of Pythias for the pageant to be held July 7 and 8 in Riverside park. All parts have been given into capable hands and the chorus consisting of 300 children of Neenah, Menasha and Appleton are busy in their several departments. The story of "Kian A-Yan" is of a king who found happiness in the real and uneventful life of his subjects.
King Kar-A-Yan called his counselors and ordered them attire the court in majestic beauty, and to call forth the royal jesters, dancers and entertainers in a parade before his throne. He also called for twenty of the most beautiful maidens to be found in the kingdom from which he was to choose a queen. They all failed to please him and created a desire for a new and better way to amuse him. Dagnar, the foreign slave girl dancer even failed to make an impression. How he managed to find happiness from among his people and find one suited to be his queen makes up a delightful entertainment. The finale shows the coronation which brings out dances by the seasons and shows the growth of Neenah and Menasha in pageant.
New contestants have been added to the popularity contest. The candidates are Margaret Stridde, Ruth Lindsay, Margaret, Pierce, Ruth Backus, Lucille Longhurst, Katherine Zebick, Reginald Jersild, Gertrude Zimdars, Gertrude Parker, Flossie Burrows, Katherine Schmeiner, Ethel Paulson, Marion Nelson, Gertrude Kuthe, Hazel Gear, Bobbie Beth, Mrs. Walter Strong, Marcella Tuschschere, Pearl Smith and Blanch Calder.

INJURED MAN WANTS CITY TO PAY HIM \$1,000

Menasha—John Onmachinski, through his attorney, E. H. Puhrt, has filed a claim of \$1,000 against the city of Menasha for injuries he is alleged to have suffered on Fourth-st. on June 7 when he came in contact with an iron pipe which protruded above the ground about 4 inches, according to the claim.
The claim was read at the special meeting of the common council Monday evening and was referred to the City Attorney S. L. Spenzier and the committee of the whole.

SECRETARY RECOVERS

Menasha—Miss Edna Robertson, secretary of Menasha chapter of the American Red Cross, who submitted to an operation at Theda Clark hospital several weeks ago, is again on duty at her office in the city hall building. During her absence of more than a month the office was closed.

Waste paper has been converted into new paper for three centuries.

COMES BACK



Rev. L. D. Young, whose Presbyterianist in Dallas, Tex., was dissolved by church officials two years ago, has built a new congregation so fast that he and his flock now are planning to build an 18-story temple, to be called "The Westminster Abbey of Dallas."

NEENAH NEWS
GEORGE GARDNER, News Representative
KOROTEV BROTHERS
Circulation Representative
Phone 1046

MARTIN HANDLER STRUCK BY AUTO

Workman Suffers Fractured Leg When He Steps in Front of Car

Neenah—Martin Handler, Sr., 602 Monroe-st., suffered a fracture of his left leg, bad bruises about his head, and possible internal injuries Tuesday morning when he was struck by a car driven by August Fahrenkrug, route 18, Neenah. Mr. Handler was crossing the road to enter Albert Krueger's car on his way to work in the Hardwood Products Co. plant and stepped directly in front of the approaching car. The ambulance was called by the injured man and he was picked up and taken to Theda Clark hospital by Mr. Krueger before it arrived. His condition is reported as serious.

NEENAH PERSONALS

Neenah—Fred Mason of Lake Geneva and Emil Mason of Milwaukee, are visiting their brother, Otto Mason, Sixth-st., Menasha.
Mrs. Marie Stowe of Shawano, is visiting in the home of Mr. and Mrs. M. E. Wilbur, W. Columbia-ave.
Alvin Pryse of Kenosha, is visiting his parents, Mr. and Mrs. Edward Pruse, W. Columbia-ave.
Word received here from Mr. and Mrs. Fred B. and Green Ray, formerly of Neenah, states they left for New York where on July 2 they will sail for Europe where Mr. Bradlee will be employed as chauffeur for Mrs. Plankington of Milwaukee.
Mrs. Gustave Toepfer has returned from a visit with relatives in Sheboygan.
Miss Hannah Rasmussen has returned from a visit with friends in Des Moines, Ia.
Harold Prebensen and Dan Hardt have returned from an automobile trip to Chicago.
Mrs. Henry Hanke and son who have been visiting Neenah relatives, have returned to their home in Rhinelander.
Howard Neubauer has returned from a visit with relatives in Milwaukee.
Howard Aderhold has gone to Camp Minnewanica in Stelby, Mich., where he will spend two weeks.
Mrs. Fred Foth was conveyed to her home from Theda Clark hospital Monday afternoon. Mrs. Foth has been receiving treatment in the institution.
Mr. and Mrs. Gustave Breitner and children were in Waupun Sunday where they attended a party given in one of the lake cottages by Mr. and Mrs. Richard Timm of Appleton in honor of their twenty-fifth wedding anniversary.
Miss Jessie Gardner has returned from a few days' visit with friends in Milwaukee.
James Young of Marquette, Mich., who has been visiting Neenah relatives the last week, returned Tuesday to his home.
E. M. Hutton who has been spending the last three weeks in the east on business, returns Wednesday.
Mrs. Elmer Boerson has returned from a visit with relatives in Chicago.
Edward Caine, College-ave., Appleton, underwent an operation Tuesday morning in Theda Clark hospital.
A son was born Tuesday morning in Theda Clark hospital, to Mr. and Mrs. George Casperson, Fourth-st.

NEENAH POLICE MAKE 32 ARRESTS IN JUNE

Neenah—Thirty-two arrests were made in June. It is shown by records of Charles W. Kiser, chief of police. Disobeying automobile laws and intoxication caused the majority of arrests.
E. M. Hutton who has been spending the last three weeks in the east on business, returns Wednesday.
Mrs. Elmer Boerson has returned from a visit with relatives in Chicago.
Edward Caine, College-ave., Appleton, underwent an operation Tuesday morning in Theda Clark hospital.
A son was born Tuesday morning in Theda Clark hospital, to Mr. and Mrs. George Casperson, Fourth-st.

THREE OSHKOSH MEN FINED AS "MASHERS"

Neenah—Three men were fined in June. It is shown by records of Charles W. Kiser, chief of police. Disobeying automobile laws and intoxication caused the majority of arrests.

PROVIDE SUPERVISED PLAY FOR YOUNGSTERS

Neenah—Wednesday, July 1, has been set as the opening date for playground work and swimming lessons for children of Neenah who wish to take up this work. Every morning, except Sunday, during the month of July will be devoted to swimming lessons at the municipal bath house. During the afternoon, Ole Jorgenson, will conduct supervised play on the grounds of Washington school.

EAGLES HEAR REPORT

Neenah—Neenah series of Eagles will meet Thursday evening in the hall on E. Wisconsin-ave. Reports of delegates to the recent station convention in Marshfield will be given the reports to be followed by routine business.

RUBBISH PILE BURNS

Neenah—The fire department responded to a call to the home of William Hoehne, 218 Second-st., Monday evening to extinguish a blaze which had started in a rubbish pile near a shed in the rear of the yard. Little damage resulted.

30 DAY TERM FOR DRUNKEN DRIVER

Autoist Unable to Pay \$50 Fine After He Crashed into Street Curb

Menasha—Warren C. Alexander who ran into the curb at the corner of Third and Racine-st Sunday night damaging one of the wheels of his car was before Judge J. J. Budney Monday charged with driving a car while intoxicated. He was unable to pay a fine of \$50 and costs and was sent to the workhouse on Oshkosh for 30 days.

INCREASE PRICE FOR TAPPING WATER MAINS

Neenah—A \$17.50 increase in the price of tapping water mains in this city from \$17.50 to \$35.00 was voted Monday evening in the city hall. The Kimberly-Clark Co., was authorized to place one meter for water used in Neenah, Badger and Globe mills in their fire sprinkler system instead of two which have been used for several years. The superintendent of waterworks was authorized to install a lead service main on Third-ave between Henry-st and the Soo line tracks.

NEENAH SOCIETY

Neenah—Twenty five young ladies employed in Kimberly-Clark office entertained at a dinner Monday evening at the Sign of the Fox for Miss Isabelle Dreese who has resigned as supervisor of women employed in the office. After the dinner the party took a bus ride to Appleton. Miss Dreese will leave during July for Chicago and then go to Florida on an extended visit.
Announcement has been made by Mr. and Mrs. Philip Podolski of Menasha, of the engagement of their daughter, Miss Mary Podolski to R. F. Schrage, son of Edward Schrage, also of Menasha. The marriage will take place, in August.
Announcement has been made by Mrs. John Peterson of the marriage of her daughter, Miss Mathilda Peterson, to Maurice Voigt, son of Mr. and Mrs. Herman Vogt, Columbia-ave. The marriage occurred on June 28 in Menominee, Mich. Mr. and Mrs. Vogt will reside in Neenah.

The sales force in the Anspach department store was entertained Monday evening at the home of Mrs. Ray Christensen in Winneconne. The trip was made to Winneconne in autos furnished by Mr. Anspach. A picnic supper was served and the evening was spent in playing games.

Mrs. Carl Jersild will entertain the Thursday afternoon card club in her summer cottage on the lake shore south of Neenah. Bridge will be played.

Mr. and Mrs. Elmer Jorgenson entertained the employees of First National bank Monday evening in their home on E. Wisconsin-ave. Dinner was served at 6:30.

Immanuel Lutheran church members and children of the Sunday school held their annual outing Sunday in Riverside park. The morning service was conducted by the pastor, the Rev. E. C. Kollar, after which a picnic dinner was served, followed by games.

RECKLESS DRIVER PAYS \$50 IN NEENAH COURT

Neenah—Christian Christensen and George Korner, both of this city, paid fines Monday evening to Justice O. B. Baldwin. The former was assessed \$10 and costs for being intoxicated and the latter paid \$50 and costs for reckless driving.

FOUR CONCRETE STREETS WILL BE OPENED SOON

Neenah—Paving work in Third ward has been completed by Christ Johnson and crew of men. First, Lincoln, Second and Center-sts. will be open for traffic within the next few days.

CHILD BREAKS ARM

Neenah—Mable Boerson, 7, daughter of Mr. and Mrs. Elmer Boerson, while playing in a swing in Menasha park, Monday evening, fell and broke an arm. She was taken to her home where a physician set the member.

VISIT IN DENMARK

Neenah—John Wolf of Neenah and John Johnson of Appleton, both members of local lodge, Danish Brotherhood, were among the passengers on the boat which arrived in Copenhagen recently from America for the homecoming which took place last week. They will return with the Neenah delegation soon after July 4.

Round Trip Bargain Fares Over the Fourth of July Via Chicago & North Western Railway

Low round trip excursion rate of fare and third will be in effect on July 2nd and 4th between stations on the C. & N. W. Ry., east of the Missouri River where the one-way fare is not more than \$7.50 and not less than \$5. Return limit July 6th. Tickets good on regular trains. For particulars apply any ticket agent C. & N. W. Ry.

LITTLE CHUTE BAND PLAYS AT STILES PICNIC

Special to Post-Crescent
Little Chute—At least 200 people of this village attended the picnic given by the members of St. Patrick church at Stiles Sunday. A baseball game was played between Little Chute and Stiles which ended in a defeat for this village, 6 to 0. Members of the Little Chute band furnished music for the picnic.
Among those from here who attended were: Mr. and Mrs. Leonard Peters, Mr. and Mrs. Harry Coppen, Mr. and Mrs. Stephen Peters, Mr. and Mrs. John E. Versteegen, P. A. Gloudehans, Mr. and Mrs. John G. Jansen, Mr. and Mrs. A. P. Roci, Mrs. Fred Geritts, Mr. and Mrs. John Ver Hagen, Mr. and Mrs. Henry DeGroot, Mr. and Mrs. Henry Van Den Heuvel, Mr. and Mrs. John Van Dinter, Mr. and Mrs. John H. Van Den Heuvel, Mr. and Mrs. Herman Van Den Heuvel, Mr. and Mrs. Chris Van Den Heuvel, Mr. and Mrs. Peter Van Den Heuvel, Miss Minnie Ver Kulelen, Misses Loretta, Prudence and Bernice Gloudehans, William and Henry Wildenberg, Leon La Rue, Mr. and Mrs. Julius La Pointe, Mr. and Mrs. Martin Kempen, Mr. and Mrs. Henry Derks and Mr. and Mrs. John Van Der Putten and family.
Mrs. Philip Molitor and Matthew Molitor returned Sunday from Stephenson, Mich., where they were the guests of friends for a week.
O. L. Jones of Chicago, spent Monday, here on business.

Try Post-Crescent Want Ads

BERLIN WOULD USE SIDE DOOR BUSES

Berlin—Berlin has found that its motor buses are topheavy. Since the streets have become congested with the growth in the number of automobiles there has been an increasing number of accidents in which the buses have figured, and some have upset with serious consequences.
The authorities are now considering a lower vehicle, with side instead of rear doors, and a cover roof to give shelter in rainy weather.

Try Post-Crescent Want Ads

HORSESHOE TIRES
Quality TIRES and TUBES
To be able to get what you want when you want it is a convenience to you. Our stock is complete and we offer you prompt and courteous service and right prices on all purchases whether large or small.
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"You'll Have Better Luck With HORSESHOES"

FRUIT and VEGETABLES
All This Week at Fish's
This is the Week of the "Fourth"
Everyone Likes Good Fruit and Plenty of It
Fancy Sweet Plums, about 60 to the basket for 65c
Large Ripe Bananas, 3 lbs. for 25c
Idaho Sweet Cherries, a lb. 25c
Cantaloupes, each 10c, 15c, 25c and 35c
We have Honey Dew and Casaba Melons.
Water Melons—guaranteed ripe at each 45c
New Apples, 2 pounds for 25c
Texas Sweet Heart Water Melons, we cut them, you can get any amount at per lb. 5c
Strawberries and Red Raspberries and Red Currants. Peaches by the dozen or in small baskets. Grape Fruit and Florida Pine-apples.
Oranges, all sizes, per dozen 35c to 95c
Our Vegetables are always the choicest and Fresh every morning.
Green Early June Peas, all shelled, ready for the kettle, 1 1/2 lb. baskets for 35c
Fancy Tomatoes, 2 lbs. in a basket for 45c
Large baskets of about 8 1/2 lbs. for \$1.35
Asparagus, Table Beets, Fancy large Carrots, Jumbo Celery, new Spanish Onions, Cabbage, Radishes, Leaf Lettuce, Head Lettuce, Spinach, Green Peppers.
Cucumbers each 5c, 10c, 15c, 20c
Large white Cabbler Potatoes, a peck 65c
You know that our goods are all the choicest in the market and everything must please you. We deliver and give you the finest kind of service. Just phone us any time for information. Do you know that you can save 10% on every dollar worth you buy of us. Ask us about our 10% savings plan.
A Dandy Dollar Broom—Sewed 5 times. The finest kind of broom corn in it. Made by the Appleton Broom Co.
Going Wednesday at each 55c
FISH'S GROCERY
EAST 1000—PHONE 4002



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Exquisite models after authentic period designs. Rich in tone. Moderately priced. Write for floor pattern FREE!

You will be interested in our Convention Exhibit of Pianos and Phonographs.

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On Phonographs — \$5 per month.
On Pianos — \$10 per month.
On Players — \$4 per week.
On Radio — \$3 per week.



The FLAPPER WIFE

by Beatrice Burton © 1925 NEA SERVICE INC.

(Continued From Yesterday)

Her honeymoon was the most wonderful time of Gloria's life. She slept the mornings away, and breakfasted elegantly at noon.

In the afternoons she and Dick hired a fiacre to take them far up the steep road to Mount Royal, or out into the country.

They ate in quaint little French restaurants.

And Gloria shopped! She bought beads and earrings and more than a dozen bottles of French perfume, while Dick stayed in the hotel reading.

Gloria had never known anyone who read so much as he.

"For a rising young lawyer, you're quite a highbrow, it seems to me," she said one morning.

She was lying back in a long chair while the hotel hair-dresser marcelled her reddish gold hair. She laughed almost scornfully.

"Dick made no answer." He sat down and picked up a book, only to put it down. He filled his pipe and laid it unlighted on the dresser.

"Come here, restless soul. I want to talk to you," Gloria held out to him a slim hand. "Do you know, it's awfully cold out doors? I nearly froze yesterday. I need a coat. I'd like a fur one. I've been looking at one in the little shop down the street."

Her voice trailed off. The hair-dresser had finished her work and was putting her iron and brushes away in a little black bag. Gloria paid her.

The moment the door had closed behind her, Dick came across the room. He put his hands under Gloria's elbows, holding her away from him.

"Look here, please don't have people hanging around here all the time," he said. "You're beautiful enough without having your hair curled every time the wind blows. I want you alone, all to myself."

With sudden passion he pulled her to him, and kissed her eyelids, her mouth, the little hollow of her throat.

"Wonderful! Beautiful!" he said. His voice was choked and queer.

Gloria could feel the beating of his heart against her own, and the quivering of his hands.

With one of her own she pushed him away from her. She smoothed down her ruffled hair.

"Do you think you can afford the coat? It's four hundred dollars... the one I want, dear," she said coolly. "It's a jacket of Siberian squirrel."

She laced her fingers at the back of his neck, and held her face up to his. "Say, you'll get it for me," she said.

Without a word Dick nodded and turned away. He picked up his pipe and his book.

"I'm going down to the men's lounge for a while," he said shortly. "I'll meet you at the elevator at two. We'll hunt up a new place for lunch, shall we?"

And so it happened that the new Mrs. Richard Gregory came home from her honeymoon wearing a coat of fur coat, fragrant with scent.

They went to dinner that first night with Dick's father and mother in the old homestead on S. Locust-st.

"Roly-poly pudding," said Dick when Maggie, the maid, brought in the dessert. "I'll bet Mother made it just for me."

"She certainly did," answered old Mr. Gregory. Mrs. Gregory beamed at Gloria.

"Dick sometimes has nervous indigestion, as you probably know, my dear," she said in her rich contralto voice. "and when he has an attack, I always cook everything for him myself very carefully. You undoubtedly will, too."

"I can't cook," Gloria said in a very small voice. "I can't cook at all."

Mother Gregory frowned. Then her wide brow cleared.

"You will learn," she smiled comfortably. "You will learn."

And Gloria smiled back with her ripe lips. But there was no smile in her amber eyes. They were like pools of water that no sunlight has warmed.

She would never learn to cook! She would never be a house-hold drudge, her hands shriveled with washing dishes. Her nails

broken. Her dresses smudged with pastry flour. . . . If Dick's mother thought this was the kind of girl her son had married, she was jolly well mistaken!

Gloria widened her eyes. She turned to Mother Gregory.

"By the way, I'll need a cook right away," she said sweetly. "I wonder if Maggie would know of anyone who wants a place. If Dick has a weak stomach, my efforts at cooking would kill him, most likely."

After dinner she and Dick walked home to the new house. It was white with green shutters, and it nestled among the evergreens that surrounded it. Everything in it was fresh and new. Dick's mother had spent happy months buying furniture for it.

"I say, Gloria, I wonder if we can afford a cook," Dick began the first of what Gloria later called his "economy sermons."

They had just come into the little house. Gloria switched on the lights and sighed with joy. The house with its Chinese rugs and yellow silk curtains was a dream. A dream come true!

"Afford a cook? Why, of course, we can afford a cook," she said.

It was absurd that a successful lawyer couldn't afford a cook for his wife!

"I'm not so sure," Dick said. He set their bags on the floor and dropped into a chair.

"You see, dear," he went on, "the furniture isn't quite paid for. And our honeymoon sent a thousand dollars to the fur winds. Then, there was the fur coat. I gave you hands. Then she felt the sting of ice water in her face!"

It choked and blinded her. But she went on laughing and crying. She tried to stop. She couldn't stop!

Presently she heard the low rumble of Dick's roadster under her windows. . . . And the next thing she knew it was broad daylight. She lay in her own bed, very tired and hungry.

"What's happened?" she asked herself. For she felt blue and unhappy as if something dreadful were hanging over her. Then she remembered last night.

"Dick?" Gloria called. "Oh, Dick!" Immediately he appeared in the doorway. His face was covered with lather, and he held a shaving brush.

"Dick Gregory, why did you throw that water into my face last night?" Gloria asked. Dick grinned.

"Because I thought you had hysteria, and I guessed right," he cheerfully answered. "I went out and got Doc Seymour, and he gave you some pills to put you to sleep, or you'd probably be crying yet or laughing. I'll admit that the laughing got my goat."

"Well, don't you ever dare to throw one drop of water at me ever again, no matter what I do," Gloria said solemnly. "or I'll walk right out of this house and never come back. Do you understand?"

But he didn't come. She listened. No step on the stairs.

Then Gloria began to laugh. Not as she had ever laughed before in all her life, but with great gasps that shook her from head to foot.

And as she laughed tears rolled down her face.

All at once she was aware of Dick standing at the foot of the bed. He had a big pitcher in his hands. Then she felt the sting of ice water in her face!

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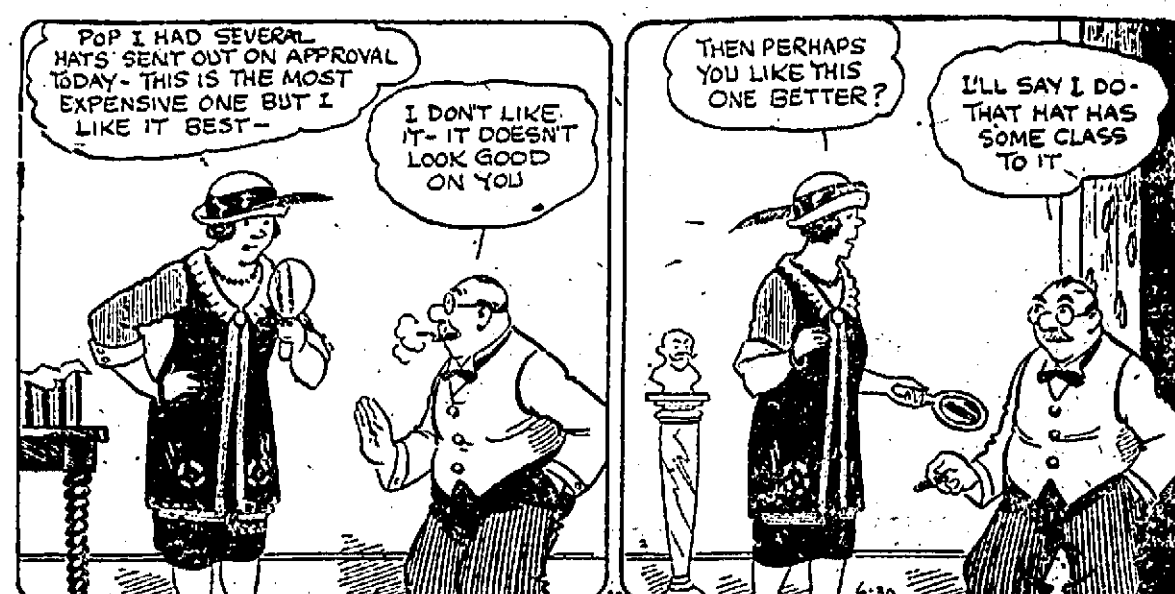
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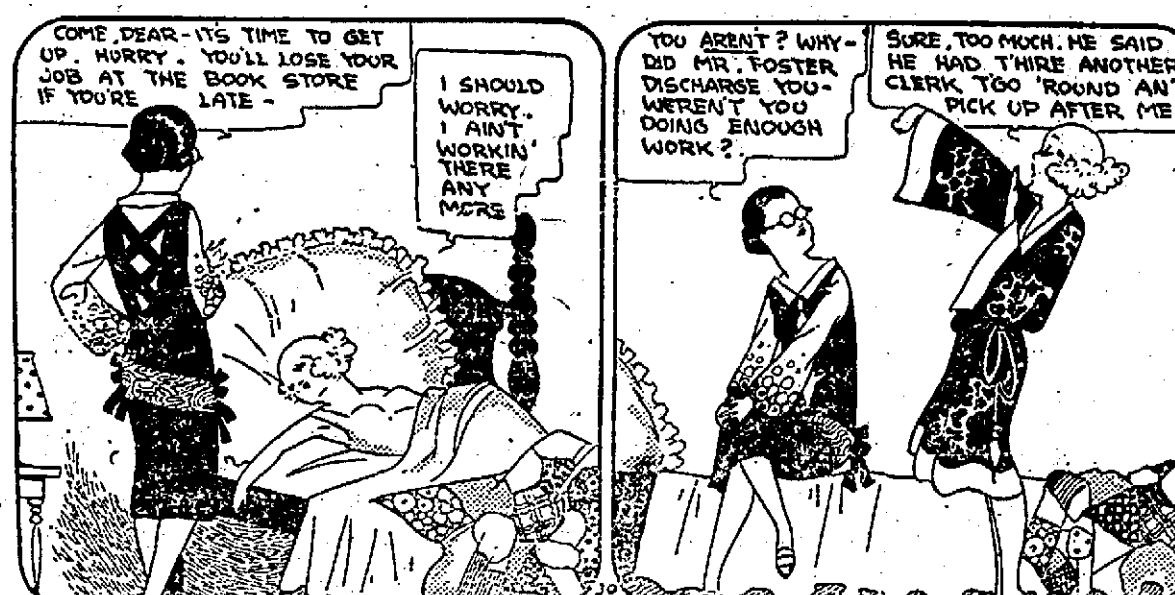
"Well, don't you ever dare to throw one drop of water at me ever again, no matter what I do," Gloria said solemnly. "or I'll walk right out of this house and never come back. Do you understand?"

(To Be Continued Tomorrow)

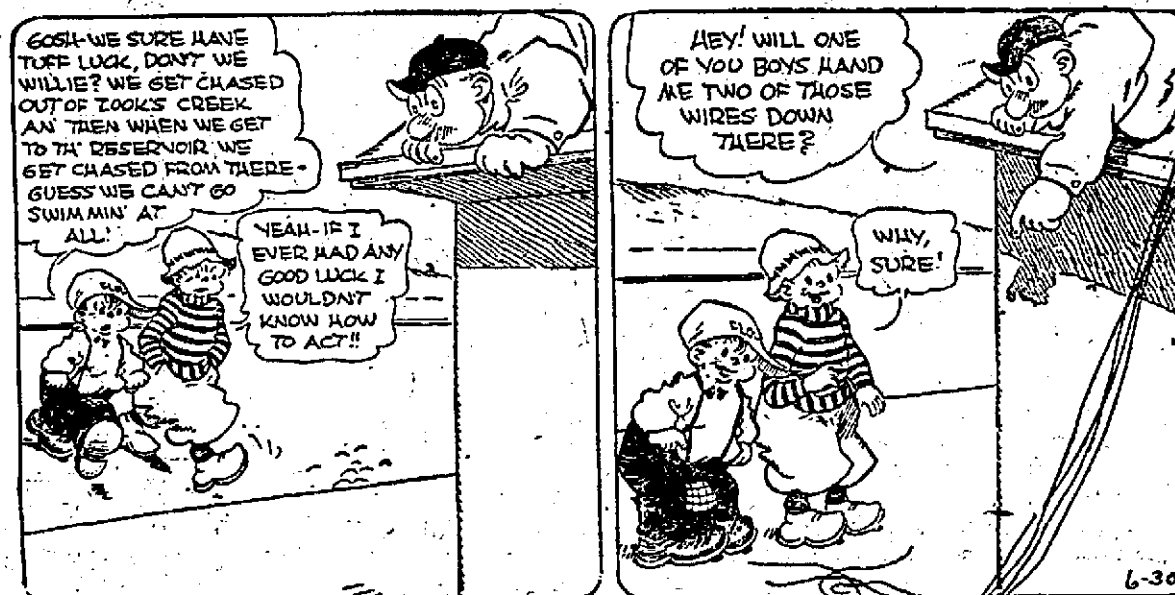
MOM'N POP



BOOTS AND HER BUDDIES



FRECKLES AND HIS FRIENDS



SALESMAN SAM



OUT OUR WAY



LIONS AND LAMBS.

Pop's Sight is Getting Poor



And That's That



Good Luck!



Anything to Oblige



OUR BOARDING HOUSE



By Ahern

By Williams

By Blosser

By Martin

By Taylor

GIANTS TAKE PIRATES' DUST IN NATIONAL LEAGUE

Corsairs Take Lead By Beating Reds, 8-1, While Rain Halts New Yorkers

Yankees Again Suffer from Chronic Ailment and Lose to Red Sox, 10 to 5

New York—The Giants are taking the dust from the Pirates. Tuesday, for the first time since early in the season New York is out of the lead in the National League pennant race.

While the Giants were ahead of the Braves by 3 to 1 in the second inning Monday rain spoiled the contest. The Corsairs were quick to take advantage of the opportunity and trimmed the Reds, 8 to 1 and gained the pinnacle with a four point lead.

Cincinnati felt the effects of the rise of the Pirates and was tobogganed into the second division. St. Louis moving into fourth place in the first rank by remaining idle.

Stanley Coveleskie hurled the chances to a 4 to 3 victory over the Athletics, slicing the lead of the Mackmen to half a game.

The chronic ailment of the Yankees, dropping a game after winning two, still persists. For the eleventh time this season, the Hugmen failed to extend a two-game winning streak by losing Monday to the Red Sox, 10 to 5.

Detroit held fast to fourth place by annexing a twin program from Cleveland, 4 to 1, and 7 to 4. Cobb turned out three doubles and single out of four attempts in the opener. The Browns polished off the White Sox in the first of a series 5 to 2.

Dizzy Vance was the undoing of the Phillies, permitting but five safeties while the Robins garnered 15 off Carlson and Knight to win by 8 to 3. Fournier scammed his fourteenth circuit drive of the season.

HOW THEY STAND

TEAM STANDINGS			
AMERICAN ASSOCIATION			
	W.	L.	Pct.
Louisville	50	22	.694
Indianapolis	37	32	.537
Kansas City	34	33	.507
St. Paul	35	34	.507
Toledo	33	37	.471
Minneapolis	32	40	.444
Columbus	29	37	.439
Milwaukee	28	43	.394
AMERICAN LEAGUE			
Philadelphia	44	23	.657
Washington	44	23	.657
Chicago	36	30	.545
Detroit	34	34	.500
St. Louis	32	37	.464
New York	28	47	.372
Cleveland	27	40	.403
Boston	23	44	.343
NATIONAL LEAGUE			
Pittsburg	39	24	.615
New York	40	25	.615
Brooklyn	33	32	.508
St. Louis	33	34	.493
Cincinnati	32	33	.492
Philadelphia	29	35	.453
Chicago	29	38	.433
Boston	25	40	.385

MONDAY'S RESULTS
AMERICAN ASSOCIATION
Milwaukee 7, Minneapolis 6.
Louisville 6, Toledo 2.
St. Paul 9, Kansas City 4.
Indianapolis at Columbus, no game.

AMERICAN LEAGUE
Boston 10, New York 5.
Washington 4, Philadelphia 1.
Detroit 4, Cleveland 1-3.
St. Louis 5, Chicago.

NATIONAL LEAGUE
Brooklyn 6, Philadelphia 3.
Pittsburgh 8, Cincinnati 1.
New York 2, Boston 1 (game called last of second rain).

No other game scheduled.
TUESDAY'S SCHEDULE
AMERICAN ASSOCIATION
Milwaukee at St. Paul.
Kansas City at Minneapolis.
Indianapolis at Toledo.
Louisville at Columbus.

AMERICAN LEAGUE
Chicago at St. Louis.
Detroit at Cleveland.
Philadelphia at Washington.
New York at Boston.

NATIONAL LEAGUE
Pittsburgh at Chicago.
Boston at New York.
Brooklyn at Philadelphia.
No other games scheduled.

KIMBERLY STARS WIN IN COMEDY OF ERRORS

Combined Lock—Wynbooms Stars of Kimberly Sunday swamped an Appleton team, 18 to 2. Stein, the Star hurler, holding the Appleton crew hitless until the eighth inning. Christy, the opposing moundman, was touched for 14 hits and walked 10 men. Twelve errors made by Appleton helped Kimberly win, while the Stars committed but three. Linn and Kamps were the heavy hitters for the Stars each getting three hits. Wildenberg and Stein each registered two.

The batteries: Appleton—Christy and Christenson; Kimberly—Stein and Wildenberg.

PACKERS HUMBLIED BY CANNERS IN HARD GO

Hortonville—Hortonville Cannery Sunday trimmed the Packers, 8 to 4. In one of the most exciting games played here this season, Milton Collier pitched excellent ball for the winners, allowing but 4 hits and retiring 12 men by the strikeout route. Both teams are made up of employees of the River Valley Canning Co.

STANBURY HIGH GUN IN PRACTICE EVENT

Karl Stanbury broke 83 out of a possible hundred targets at the practice shoot held on the range of the Appleton Angling and Shooting club Saturday, and thereby took his place at the head of the group that participated in the event. George Packard took second place with 75 targets out of 100 to his credit, while William Falatke took 80 for a third place. G. L. Charbonnet took a score of 75 and Max Elias 70 out of a possible 100.

WILLS AND GREB FAVORED TO WIN

Sportsmen Put Odds of 4 to 1 on Negro Giant to Defeat Charlie Weinert

New York—Harry Wills, giant Negro heavyweight, and Harry Greb, worlds middleweight champion, were favorites Tuesday in betting on the main bouts of 15 rounds at the Polo grounds Thursday night for the Italian hospital fund.

Odds of four to one on Wills to defeat Charlie Weinert of Newark, N. J., prevailed in spite of the fact that word had come from the New Jersey boxer's camp that he had closed strenuous training Monday in the best condition of his career.

Greb was an 8 to 3 choice over his challenger, Mickey Walker, world's welterweight champion. The bout is scheduled to start by 8:30 Thursday evening, daylight time, while the principals in the feature fight under the law must enter the ring by 10 o'clock.

KENOSHA BLANKS FAIRIES, 4 TO 0

Twin Sixes Increase Lead to Two Full Games by White-washing Beloit

STATE STANDINGS			
	W	L	Pct.
Kenosha	8	4	.692
Beloit	8	5	.616
Racine	8	6	.571
Sheboygan	6	8	.429

SUNDAY'S SCORES
Racine 5, Sheboygan 4.
Kenosha 4, Beloit 0.

SCHEDULE JULY 4
Sheboygan vs. Racine.
Kenosha vs. Beloit (2.)

SUNDAY, JULY 5
Beloit vs. Racine.
Sheboygan vs. Kenosha.

Kenosha—Kenosha Twin Sixes increased their Wisconsin State league leadership to two full games by white-washing the Beloit Fairies, 4 to 0, here Sunday before 4,000 fans. Norman Plitt's hurling, fielding and timely hit were factors in the triumph. Not a Beloit man reached the second and Plitt kept their five hits well scattered. In the seventh he pitched a single to drive home two runs and sew up the win. Tom Phillips was hit for six blows, and he blew up in the seventh inning rally. King Lear featured at bat with two singles.

Beloit—Pitcher Wright of the Kenosha Twin Sixes weakened in the eighth frame of the Beloit game here Saturday just enough to give the Fairies four hits and five runs and was beaten, 5 to 2. He pitched shut out ball, giving but three singles until that time. Thomas substituted for Roth in the field in the eighth to crush out a double and tie the count. Holway followed with another double, cleaned the bases and took the contest. The fielding of both teams featured. This was the first time that the Fairies had beaten the Twin Sixes this season.

Baseball Simplified
By Billy Evans

Why is it that batted balls, which apparently strike in fair territory in front of the batter and then strike him on the rebound as he is about to start to first, are invariably called foul balls?

The batter's box is almost entirely within foul territory.

When a batsman assumes the proper stance he is always in foul territory.

Ninety-nine times out of a hundred, a batted ball that strikes in front of the plate in foul territory and then rebounds sharply, striking the batter as he is about to leave the batter's box, comes into contact with his person in foul territory.

When a batted ball strikes the batsman in foul territory it immediately becomes dead, is simply a foul ball.

Confusion is caused by the fact that the batsman is hit with the ball as he starts to take his first step in the direction of first base.

It is practically a physical impossibility for the one step to carry the batsman into fair territory. Often the ball strikes the batter before he has even a chance to make a break for first base.

Major league umpires are of the opinion that when the line of discrimination is very slight, it is always fair, and, unless the rule such a batted ball that comes into contact with the hitter a foul ball.

HAWAIIAN CANNA STARCH FINDS MARKET IN U. S.

By Associated Press
Honolulu—Hawaii's most recent industry—the production of starch from canna plants—came through the past year with a total output of 22,000 cases, according to announcement by Edouard R. Doty, secretary of the Hawaiian Starch Company.

The entire production is absorbed on the mainland and is sought anxiously by mainland manufacturers of starch who mix it with their own product to raise the quality, Doty said.

The manufacture of starch from canna tubers was launched by the Hawaiian company about four and a half years ago with the company harvesting its first appreciable crop in 1924. The demand for the product, Doty said, is practically limitless and 10,000 cases of the starch could have been disposed of this year. Considerable new acreage is being planted to canna, which is refined at Hilo.

Canadians Pacific EMPRESSES

By Associated Press
London—The fear of synthetic nitrogen becoming a serious competitor to the Chilean product is now being regarded more seriously than for 20 years past, and has caused a rather sharp decline in prices of producing company shares on the stock market.

A writer in the annual review of Aikman, Ltd., nitrate brokers, speaking of the artificial product, declares that synthetic nitrogen in its various forms is daily becoming a more serious competitor to Chilean nitrate of soda, owing to the cheaper price at which it can be sold, and that the erection of several large plants for the production of both sulphate and nitrate of lime is at present under consideration in various countries.

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By Associated Press
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REPRESENT SEPARATE ERAS



FRED MERKLEY, LEFT, AND LOU GEHRIG.

Here are Fred Merkley and Lou Gehrig of the Yankees, one a first baseman of another day and the other a youngster now gaining laurels at the same position.

Merkley, as you doubtless remember, played with the Giants years ago. He's now coach on Huggins' team. Gehrig has been holding down Wally Pipp's old place and has been doing it nicely.

Humphrey Wins Blind Bogey Golf Tournament

H. C. Humphrey won the fourth blind bogey tournament of the Buttes des Morts Golf club when he went around the course in 55. There were 30 entries in the tournament, but most of these failed to qualify and only eight were entered in the finals.

Humphrey received a dozen golf balls as prize. The blind bogey tournament has become very popular with the Buttes des Morts golfers owing to the fact that handicaps have not yet been established.

On Saturday a driving, putting and approach contest will be held, to which every member of the club will be eligible. Suitable prizes will be awarded the winners, and the public is invited to watch the contest. Entries have begun to come in for this event, the first of its kind to be held on the Buttes des Morts course, and all members who wish to take part should telephone 4126. The tournament committee is composed of Dr. W. E. O'Keefe as chairman and Heber H. Pelkey and D. C. Shepherd of Neenah.

The course now is in excellent condition, and promises to be one of the best in the state after the turf has had more time to grow closer. After the blind bogey tournament Saturday afternoon several of the veteran golfers of the valley who participated commented on the excellence of the greens.

Working on the new locker house is progressing rapidly and the building will be ready for use by July 20. The ladies of the club have renovated several of the rooms of the clubhouse and will continue to improve this during the summer.

CROWD PANS VERDICT IN STRIB-GORMAN GO

Detroit—William L. (Young) Stribling, Atlanta, Ga., won a Judge's decision over Bud Gorman, Fox River, Wis., in ten rounds here Monday night. Both fighters are light heavyweights. The verdict was unpopular with the crowd.

Gorman fought hard and fast against the southern battler, particularly in the late rounds. There were no knockdowns.

YES
We have two grades of material that we do shoe rebuilding with! Prices to suit every income.

ELECTRIC SHOE SHOP
210 W. College Ave.
Phone 465
We Deliver

QUITTING BUSINESS PRICES
Cigars by the box, 20% off. Candy selling for 20% less. Cigarettes selling at cost. Clothing at cost and some below cost. Jewelry, all kinds at cost.

BIG VARIETY OF FIREWORKS
Going at a Low Price

GEO. SOFFA
410 N. Appleton St. Near Northwestern Depot

Jacobson Economy Store
LADIES' AND MEN'S WEAR
325 No. Appleton St. Two Blocks No. o College Ave.

HOUSE APRONS
Special This Week
69c " \$1.59
STAMPED HOUSE DRESSES \$1.09 to \$2.35

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TRIANGLES TAKE BANKERS' SCALP

Y. M. C. A. Climbs Notch Closer to Post-Crescents in Twilight League

STANDINGS			
	W	L	Pct.
Post-Crescent	6	1	.857
Y. M. C. A.	4	2	.667
Bankers'	4	4	.500
Footfitters	3	2	.600
Meyer Press	1	3	.250

Handing the Bankers a 16 to 6 drubbing Monday afternoon the Y. M. C. A. took a firmer hold on second place in the Twilight league and climbed up another notch on the league leading Post-Crescents. The Bankers were off form Monday and the Triangles had easy sailing. The absence of several of the Bankers in the early innings of the game gave the Y. M. C. A. an added advantage, but their victory was due mainly to their excellent work in the field.

Wednesday afternoon the Post-Crescents will meet the Footfitters in a game originally scheduled for Friday, while the game between the Chairs and the Meyer Press scheduled for Wednesday has been switched to Friday. This change was made owing to the fact that the Footfitters will be unable to play on Friday because the shoemakers will be kept open on the eve of July 4.

ORGANIZE SCHOOL FOR YOUNG MOUNTAINEERS

By Associated Press
Vienna—Reared in a country whose mountain ranges rival even the Alps, the people of Switzerland, the youth of Austria, both boys and girls, are enthusiastic mountain climbers. But this is often a dangerous pastime, and each year the Alps take heavy toll of young and valuable lives.

To protect these venturesome youngsters there has been organized a mountain-climbing school, with facilities for 400 students. The instruction is to embrace theoretical lectures and practical training. The lectures will treat of meteorology and weather prediction, and will further deal with the comparative value of various textures for articles of wear and equipment for mountaineering. Then, first-aid and transportation up and down gradients in case of accident, methods of shortening from wind, avalanches, rain and snow, and lastly nutrition and physical endurance, will likewise receive attention.

The armor used by Joan of Arc was especially made for her in Tours.

YES
We have two grades of material that we do shoe rebuilding with! Prices to suit every income.

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GEO. SOFFA
410 N. Appleton St. Near Northwestern Depot

Be Wise And Be Early—In Reading And Answering The Classified Offers.

APPLETON POST-CRESCENT

Classified Advertising

All ads are restricted to their proper classifications and to the regular Appleton Post-Crescent style of type. Daily rate per line for consecutive insertions:

Charges Cash
One day 11
Two days 12
Three days 13
Six days 14
Minimum charge, 50c.
Advertising ordered for irregular insertions takes one time insertion rate, no ad taken for less than basis of two lines. Count 5 average words to a line.

Charged ads will be received by telephone and if paid at office within six days before expiration will only be charged for the number of times the ad appeared and adjustment made at the rate earned. Special rates for yearly advertising upon request.

Publishers reserve the right to edit or reject any classified advertising copy. The following classification headings appear in this newspaper in the numerical order here given, closely allied classifications being grouped together. The individual advertisements are arranged under these headings in alphabetical order.

ANNOUNCEMENTS
2-Card of Thanks.
3-Memorials and Eulogies.
4-Flowers and Mourning Goods.
5-Funeral Directors.
6-Gravestone and Cemetery Lots.
7-Notices.
8-Religious and Social Events.
9-Societies and Lodges.
10-Obituary.

AUTOMOTIVE
1-Automobile Agencies.
2-Auto Trucks For Sale.
3-Auto Accessories, Tires, Parts.
4-Garages, Auto Repair.
5-Motorcycles and Bicycles.
6-Repairing-Service Stations.
7-Wanted-Automobiles.

BUSINESS SERVICE
12-Business Service Offered.
13-Building and Contracting.
14-Cleaning, Dyeing, Renovating.
15-Dressmaking and Millinery.
16-Heating, Plumbing, Roofing.
17-Insurance and Surety Bonds.
18-Laundries.
19-Moving, Packing, Storage.
20-Painting, Papering, Decorating.
21-Printing, Engraving, Binding.
22-Real Estate For Rent.
23-Repairing and Refinishing.
24-Tailoring and Pressing.
25-Wanted-Service.

EMPLOYMENT
26-Help Wanted-Female.
27-Help Wanted-Male.
28-Solicitors, Canvassers, Agents.
29-Situations Wanted-Female.
30-Situations Wanted-Male.

FINANCIAL
31-Business Opportunities.
32-Investment, Stocks, Bonds.
33-Money to Loan-Mortgages.
34-Wanted-Real Estate.

CONSTRUCTION
35-Correspondence Courses.
36-Local Instruction Courses.
37-Musical, Dancing, Dramatic.
38-Private Instruction.
39-Wanted-Instruction.

WANTED
40-Dogs, Cats, Other Pets.
41-Horses, Cattle, Swine, etc.
42-Country and Supplies.
43-Wanted-Live Stock.

MERCHANDISE
44-Articles for Sale.
45-Batteries and Accessories.
46-Building and Contracting.
47-Business and Office Equipment.
48-Farm and Dairy Products.
49-Fuel, Feed and Fertilizer.
50-Good Things to Eat.
51-Household Goods.
52-Machinery and Tools.
53-Musical Instruments.
54-Paints and Varnishes.
55-Specials at the Stores.
56-Wearing Apparel.

ROOMS AND BOARD
57-Rooms and Board.
58-Rooms Without Board.
59-Vacation Places.
60-Where to Eat.
61-Where to Stay in Town.
62-Wanted-Rooms and Board.

REAL ESTATE FOR RENT
63-Apartments and Flats.
64-Business Places For Rent.
65-Farms and Land for Rent.
66-Houses for Rent.
67-Rooms and Board.
68-Rooms Without Board.
69-Suburban For Rent.
70-Suburban For Sale.
71-Suburban For Rent.
72-Suburban For Sale.

REAL ESTATE FOR SALE
73-Brokers in Real Estate.
74-Business and Office Equipment.
75-Farms and Land for Sale.
76-Houses for Sale.
77-Houses for Rent.
78-Rooms and Board.
79-Suburban For Sale.
80-Suburban For Rent.
81-Wanted-Real Estate.
82-Wanted-Real Estate.

AUCTIONS, LEGALS
83-Auction.
84-Legal Notices.

AUTOMOTIVE
85-Strayed, Lost, Found.
86-COLLIE DOG - Lost. "Clipped." Named "Dixie." Call Steffensen, 7102-B4.
87-HAND BAG - Found, contained sum of money. Call 964-R4 and identify and pay for this ad.
88-NECKLACE - Beaded, lost. Between Waverly Beach and St. Joseph church. Reward. Matt Schmidt & Son.
89-POLICE DOG - Found. Owner may call at Police Station.

Automobiles For Sale
11
OPEN AIR USED CAR MARKET - Chrysler 6 demonstrator at cost. Also all other makes of cars. Bargains. 14 down bal. monthly. St. John Motor Car Co.
NASH - 7 passenger sedan. In excellent condition. Valley Automobile Co. Tel. 241.
FORD COUPES - 2 1923 with 1925 license. Before buying a car look these over. Either can be bought at a bargain. Phone 3000.

CHEVROLET TOURING
11
1923. New paint. Mechanically in the best of condition. Many extras. Equipped with 1925 license. Priced reasonable. Fox River Chevrolet Co.

USED CARS - Large selection. If in the market for a used car, see us. We have a large stock of Ford Coupes, touring, roadsters and sedans. We buy and trade your car. Goodrich tires and tubes. Used parts for all makes of cars. Used Steel Pump bodies with hoses. Will fit any truck. Appleton Auto Exchange, 216-15 W. College-ave. Tel. 238. Open Saturdays and evenings.

BRINGING UP FATHER
11
1923. New paint. Mechanically in the best of condition. Many extras. Equipped with 1925 license. Priced reasonable. Fox River Chevrolet Co.

USED CARS - Large selection. If in the market for a used car, see us. We have a large stock of Ford Coupes, touring, roadsters and sedans. We buy and trade your car. Goodrich tires and tubes. Used parts for all makes of cars. Used Steel Pump bodies with hoses. Will fit any truck. Appleton Auto Exchange, 216-15 W. College-ave. Tel. 238. Open Saturdays and evenings.

AUTOMOTIVE

Automobiles For Sale

GIBSON'S 35 BARGAINS -

1925 Master Six Buick Coach, big discount.
1924 Ford coupe, like new \$450
1924 Buick four touring \$495
1924 Studebaker touring \$450
1923 Jordan Sport coupe \$375
1924 Ford touring, like new \$295
Jordan Blue Boy 4 passenger, balloon tires, trunk, bumpers.
Ducos finish, like new \$1,075
Marmion 34 touring, good paint \$295
1924 Ford touring, like new \$295
1923 Maxwell Touring \$475
1924 Chevrolet Sedan \$475
1923 Willys-Knight Sedan \$375
1921 Nash Sport \$350
1922 Light 6 Studebaker Sedan \$750
1922 Gardner Sedan \$450
1924 Ford ton truck with starter \$500
1922 Studebaker Special Six \$550
1921 Studebaker Special 6 Touring \$350
1922 Light Six Studebaker Coupe \$565
1923 Durant Sedan, balloon tires \$650
1924 four passenger Chevrolet Coupe \$475
1922 Buick 22-48 Coupe, refinished \$775
1924 Overland Touring \$350
1923 Jordan Sedan, 4 door, balloon tires, bumpers, Ducos finish \$1,250
1920 Studebaker Coupe \$475
1923 Chevrolet Sedanette \$375
1923 Hudson Coach, 3300 extras. \$750
1921 Dodge Coupe \$375

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APPLETON, 211-213 W. COLLEGE-
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OSHKOSH, 262-264 MAIN STREET
FOND DU LAC, 208 S. MAIN.

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FORD ROADSTER-1923 with box 1925 license \$275.
FORD COUPE-1921. Price \$200.
FORD TRUCK-1922 with new body and cab \$300.
COUPE-1924. Excellent condition. \$425.

AUG. BRANDT CO.
(Ford Distributors)
Phone 3000

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BUICK TOURING-1922. Completely refinished and equipped. \$225 down, balance monthly.
WILLIS KNIGHT-1924. 5 pass. Touring. Completely equipped. Refinished. A-1 mechanical condition. \$250 down payment. Balance terms.
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TOWING SERVICE - Day and night at General Auto Shop. Tel. 2498. 124 E. Washington-st.

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WELLS DRILLER - Pumps repaired. Call me regardless of how far you live. J. Kone. Tel. 951-J-5.

Dressmaking and Millinery
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"BEATRICE" - For alterations, hemstitching, pleating, buttons and fancy laundering. 232 E. College Ave.
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Moving, Trucking, Storage
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HOUSEHOLD GOODS - And car storage. Smith Livery, phone 105, corner Lawrence and Appleton-sts.
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EMPLOYMENT
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Wanted-Business Service 31
CHIMNEY - Furnaces and boilers cleaned. Joe Paul. Tel. 1681.
Help Wanted-Female 32
COOK - Short order. Experienced. Call at Coffee Shop. Menasha.
DINING ROOM GIRL - Wanted at once. Experienced. Apply in person at Depot Lunch Room. 414 N. Appleton-st.
GIRL - To help mornings. 844 E. Eldorado St.

MAID - Experienced. One who is willing to work in Chicago. Must like children. Must be a good plain cook. No laundry work. \$15 a week. Write Mrs. Roy Getschow, % Herman Getschow, Patterson Co., Appleton, Wis.

WOMAN - Who understands plain cooking. Full completion and session 10 weeks. Call 2157.
WAITRESS - Experienced. Apply in person. The American Good Food Restaurant.
WAITRESS - Wanted Experienced. Apply at Valley Inn, Neenah.

Help Wanted-Male
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MAN - Experienced. To work on farm. Wife as housekeeper. James Powers. Shiocton, Wis.
MAN - Experienced for farm work. Tel. Greenville 7-F4.
Help-Male and Female 34
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Solicitors, Canvassers, Agents 35
REPRESENTATIVE - Or agency. High class bond sales representative. Complete sales surrounding counties. Old established bonding bank. Address A. J. Kralovetz, P. O. Box 38, Sheboygan, Wis.
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AUTOMOTIVE

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GIBSON'S 35 BARGAINS -

1925 Master Six Buick Coach, big discount.
1924 Ford coupe, like new \$450
1924 Buick four touring \$495
1924 Studebaker touring \$450
1923 Jordan Sport coupe \$375
1924 Ford touring, like new \$295
Jordan Blue Boy 4 passenger, balloon tires, trunk, bumpers.
Ducos finish, like new \$1,075
Marmion 34 touring, good paint \$295
1924 Ford touring, like new \$295
1923 Maxwell Touring \$475
1924 Chevrolet Sedan \$475
1923 Willys-Knight Sedan \$375
1921 Nash Sport \$350
1922 Light 6 Studebaker Sedan \$750
1922 Gardner Sedan \$450
1924 Ford ton truck with starter \$500
1922 Studebaker Special Six \$550
1921 Studebaker Special 6 Touring \$350
1922 Light Six Studebaker Coupe \$565
1923 Durant Sedan, balloon tires \$650
1924 four passenger Chevrolet Coupe \$475
1922 Buick 22-48 Coupe, refinished \$775
1924 Overland Touring \$350
1923 Jordan Sedan, 4 door, balloon tires, bumpers, Ducos finish \$1,250
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Help Wanted-Male

BOB, JR., TELLS BLAINE HE WANTS TO BE SENATOR

Governor May Ask Legisla-
ture for Power to Appoint
LaFollette Successor.

Madison—Gov. Blaine has been in-
formed that Robert M. La Follette,
jr., will be a candidate for the United
States senate and the information
was conveyed by a member of the
La Follette family. It was learned
from an authentic source.

Gov. Blaine was told last week that
young La Follette would enter the
race. It was said he was among
the first to receive an authoritative
statement of the decision reached in
conferences at the La Follette Maple
Bluff farm.

GOVERNOR KEEPS SILENT

The knowledge that the decision
had been reached has produced no
change in the sphinx-like atmosphere
of the executive office. The exact
time when Gov. Blaine was apprised
of the La Follette candidacy is not
known, though some say he knew
it when he issued the "call to har-
mony" last week.

There is revival of the talk that
Mr. La Follette may be appointed to
fill the unexpired term, in which case
no election will be held. The impres-
sion that this might be done gained
strength Monday, following a visit
of a group of senators to Gov. Blaine
at the executive office. During the
conversation with the senators Gov.
Blaine dropped the hint in discussing
the effect of certain bills which
have been acted upon in the regular
session, that a special session might
be called.

MAY SEEK APPOINTMENT

Senators who were endeavoring to
fathom the significance of Gov.
Blaine's remark could think of no
occasion for a special session unless
it would be for the purpose of amend-

BEAUTY FROM DIXIELAND



Miss Ruth Shaw of Vicksburg, Miss., was chosen most beautiful girl at
the Mississippi State College for Women in a contest there.

ing the senatorial election law so that
a successor to Senator La Follette
may be appointed by the governor.
As the laws now stand the governor
has no authority to appoint.
Close observers believe the gover-

nor will call the legislature back and
make the appointment, in event the
legislature authorizes it, only if he
receives assurance of united support
in his fight against Senator Lenroot
a year hence.

RADIO PROGRAMS

TUESDAY, JUNE 30
Central Standard Time.

5:30 p. m.—WGN 370, Chicago:
Concert. WHK 273, Cleveland: Mu-
sic. WLS 345, Chicago: Organ: con-
tralto: cornhuskers.

5:45 p. m.—WJJD 303, Moosheart:
Concert. WOC 484, Davenport:
Chimes.

6 p. m.—WEAR 339, Cleveland: Or-
gan. WENR 266, Chicago: Musical
program. WHT 400, Chicago: Clas-
sical program. WLW 422, Cincin-
nati: Concert. WMB 250, Chicago:
Semi-Classical program. WQJ 445,
Chicago: Concert: vocal.

6:30 p. m.—WEBB 370, Chicago:
Concert.

7 p. m.—WBCN 266, Chicago:
Popular program. WBB 333, Spring-
field: Soprano: vocal ensemble. WEAF
(492), New York: Entertainers: also
from WCAE. WEEL. WFL. WGR.
WCO. WJAR. WSAI. WWJ. WOC.
WEAR (339), Cleveland: Musical pro-
gram. HK (273), Cleveland: Musical
program. WLW (422), Cincinnati:
Musical program: solos: organ, WLS
(345), Chicago: Recital. WYMQ (448),
Chicago: Orchestra. WTAS (303), El-
gin: Musical program.

7:15 p. m.—WREO (286), Lansing:
Musical program: band.
7:30 p. m.—WGN (370), Chicago:
Classical hour. WGBS (316), New

York: Pianist: soprano. WHIO (526),
Des Moines: Musical program. WMBR
(550), Chicago: Popular program.
WORD (275), Batavia: Musical pro-
gram.

8 p. m.—WEAF (492), New York:
Opera Aida: also from WCAE. WEEL.
WFL. WGR. WWJ. WBB (333),
Springfield: Orchestra. WHN (361),
New York: Musical program. WLW
(422), Cincinnati: Musical entertain-
ment. WOC (484), Davenport: Band.
WSAI (326), Cincinnati: Studio mu-
sic.

8:30 p. m.—WEBB (370), Chicago:
Vocal and instrumental.

8 p. m.—KYW (530), Chicago: Eve-
ning at home program. WBCN (266),
Chicago: Classical program. WCX
(517), Detroit: Club program. WEAF
(492), New York: Orchestra. WKB
(422), Cincinnati: Quintet. WLC (345),
Chicago: Musical entertainment. WQJ
(448), Chicago: Skylarks.

9:30 p. m.—WCEE (275), Elgin: Mu-
sical program. WHT (400), Chicago:
Musical program.

10 p. m.—WBCN (266), Chicago:
Popular program.

10:30 p. m.—WEBB (370), Chicago:
Popular program.

11 p. m.—WLS (345), Chicago: Mid-
night revue.
12 midnight—KGO (361), Oakland:
Orchestra. KHJ (405), Los Angeles:
Orchestra.

Mr. and Mrs. R. G. Zuehlke re-
turned Monday from Baltimore where
they attended the international con-
vention of Loyal Order of Moose.

GIVES MILLION



Edward Rector, wealthy Chicago
patent attorney, helps more than 400
men to study at Depauw University
each year. Deprived of a college edu-
cation himself, Rector in 1919 es-
tablished a scholarship fund to pay
the tuition of poor students. Gifts of
more than \$1,000,000 made the fund
permanent. Rector is a native of
Bedford, Ind.

GERMANS REGAIN AFRICAN TRADE

British Worried Over Com-
mercial Gains of Former
Lords of Colonies

By Associated Press

London—Back to the old colony evi-
dently is the purpose of many Ger-
man commercial firms who have re-
established themselves in Kenya and
Uganda, according to Colonel W. H.
Franklin, trade commissioner in East
Africa. Reporting to the department
of overseas trade, Colonel Franklin
says:

"Since September, 1923, German
firms have been allowed to establish
their own branches in Kenya and
Uganda, and today there are nearly a
dozen such establishments in Mom-
bassa giving what can only be de-
scribed as the loosest of credit con-
ditions.

"How far this is simply a means of
commercial repenetration, or how far
political exigencies enter into the mat-
ter, it is difficult to say. It is a natural
that Germany should try to recapture
commercially what she once domi-

CROSSWORD ANSWER

REBUTS CHORUS
EVES PAL NOSE
GET PERIL BED
IN NEEL NEE RA
O STALLIONS N
NINE SAC TOES
CASE G SHAG
PERI TEE URGE
H EAGERNESS L
OD NOD ERE BE
LAT ADORN ARC
AREA ERG SLAT
SENDER YIELDS

The Post-Crescent yesterday dis-
continued its crossword puzzles, be-
lieving that they have lost their in-
terest to readers. The answer printed
herewith is to the puzzle printed
Monday. "The Flipper Wife," a se-
rial story of unusual merit, is printed
in the space formerly occupied by the
daily crossword.

ed politically, namely, the Tanganyika
territory, and it may also be a mat-
ter of national financial policy to hold
capital balances abroad in the shape
of long-dated bills."

THE PETTIBONE-PEABODY CO

STORE HOURS—9 a. m. to 5:30 p. m. Daily

SATURDAY HOURS—9 a. m. to 6 p. m.

1925 PETTIBONE'S 65th ANNIVERSARY YEAR

Just Arrived For Tomorrow!
The Best Values of Summer!
One Hundred of Fine
Printed Silk Frocks

\$15

FRESH NEW DRESSES that are entirely different in pattern
or material and style from any that have been shown in Appleton
before! These dresses came from two fine New York Manufactur-
ers. They are the best values we have offered this season! See them
tomorrow. Have a fresh new dress for July and August. These are
Half the Price you would think them to be.

These are the Best Values
We Have Ever Offered

THESE LOVELY DRESSES are made of the fashionable printed silks. Pat-
terns and colors are shown that were seen only in \$29.50 dresses early in the
season. These dresses would have sold at that price two months ago! BECAUSE
THIS IS THE END OF JUNE—They are Tremendous Bargains. See them to-
morrow.

Every Dress is Made and
Finished with Great Care

THESE DRESSES ARE WELL MADE. There are soft collars and cuffs
that lend pretty finishing touches. All sorts of fashionable ruffings and draperies
are used, marking these dresses as FINE. A Hundred New Dresses make up this
Bargain Selling, but you must see them tomorrow to see complete assortments.

ON SALE—SECOND FLOOR

All Sizes--
Lovely Color Combinations
Entirely New Styles

For The Fourth--
This Summery Footwear!



Novelty Specials For Women
\$5.95

THE woman who wishes to save on her
Summer Footwear and at the same
time wear shoes that are both distinctive
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BRING THIS EDITION OF YOUR NEWSPAPER TO THE POST-CRESCENT OFFICE AND WE WILL PUT IT IN PERMANENT BOOK FORM FOR YOU FREE OF CHARGE.

RECIPES

CREAMED CARROTS AND PEAS

4 medium sized carrots.
1 cup peas.
1/2 teaspoonful salt.
1 cup white sauce No. 1.
1/2 teaspoonful pepper.
1 tablespoonful butter.
Clean and cut carrots in thin slices, strips or cubes. Boil with peas, salt, butter and barely enough water to keep from burning until carrots are tender. Allow water to cook out at the last. Add white sauce and pepper. This serves six people.

CREAMED ASPARAGUS

2 bunches of asparagus.
2 cups white sauce No. 1.
Cook asparagus in salted water until tender. Add white sauce after draining off surplus water. This serves six people.

CREAMED CAULIFLOWER

1 head cauliflower.
2 cups white sauce No. 1.
Clean and cut cauliflower in pieces. Soak in cold water if not real crisp. Cook in boiling salted water until tender. Drain, add white sauce and heat. This serves six people.

CREAMED ONIONS

4 large onions.
2 cups white sauce No. 1.
Peel onions and cut twice across them so they unfold slightly. Boil in salted water until tender—about one hour. Drain, add white sauce. This serves six people.

WHITE SAUCE NO. 1

2 tablespoonfuls butter.
1/2 teaspoonful salt.
2 tablespoonfuls flour.
2-3 cup water.
1-3 cup condensed milk.
Melt butter until it stops bubbling, stir in flour and mix thoroughly. Add milk and water, stirring until thick and smooth. Add seasoning.

WHITE SAUCE NO. 2

4 tablespoonfuls butter.
4 tablespoonfuls flour.
2-3 cup water.
1-3 cup condensed milk.
1/2 teaspoonful salt.
Melt butter until it stops bubbling, stir in flour and mix thoroughly. Add milk and water, stirring until thick and smooth. Add seasoning.

SCALLOPED POTATOES

2 tablespoonfuls salt.
4 medium sized potatoes.
2 cups milk.
1/2 teaspoonful butter.
Wash, pare and cut potatoes in thin slices. Put layer in baking dish, sprinkle with salt and flour, repeat until potatoes are used. Cover with milk and dot with butter. Bake until potatoes are soft—usually about two hours. This serves six people.

SCALLOPED CABBAGE

1 small head cabbage.
1 teaspoonful salt.
3 cups white sauce No. 1.
Have ready a kettle of boiling water, put in it the salt and drop the cabbage in one leaf at a time, keeping the water boiling hard all the time. After twenty minutes of cooking the cabbage should be tender. Lift out the leaves, putting a layer in a baking dish and covering with white sauce. Continue until all cabbage is used. Sprinkle bread crumbs over top and dot with butter. Bake in hot oven thirty minutes. This serves six people.

DUMPLINGS

2 cups flour.
1/2 teaspoonfuls baking powder.
1/2 teaspoonful salt.
2 eggs.
1/4 cup condensed milk.
1/2 cup water.
Sift together flour, baking powder and salt. Beat eggs and mix with water and condensed milk. Combine two mixtures. Drop by spoonfuls on top of boiling stew. Cover tightly and cook twenty to thirty minutes. It is a good plan to remove meat from stew before boiling dumplings. This serves six people.

NO EGG MAYONNAISE

1/2 teaspoonful salt.
2 tablespoonfuls condensed milk.
1/4 cup salad oil.
1 tablespoonful lemon juice or vinegar.
1/2 teaspoonful paprika.
Put salt and paprika in a bowl with condensed milk and mix well. Add oil, a teaspoonful at a time, and beat all the time. Add lemon juice or vinegar. This makes two-thirds cup salad dressing.

FRUIT SALAD DRESSING

1/2 teaspoonful salt.
2 tablespoonfuls lemon juice.
1 teaspoonful sugar.
1/2 teaspoonful mustard.
1 cup whipped condensed milk.
Mix the first four ingredients, then add slowly the whipped condensed milk. Serve on fruit salad.

NO EGG COOKED SALAD DRESSING

1 teaspoonful salt.
2 tablespoonfuls flour.
1/2 teaspoonful mustard.
1 tablespoonful sugar.
2 tablespoonfuls butter.
1/4 cup water.
1/2 cup condensed milk.
2 tablespoonfuls vinegar.
Mix dry ingredients and add to melted butter. Add condensed milk and water and cook in double boiler until thick. Add vinegar slowly and cool. This makes three-fourths cup salad dressing.

COOKED SALAD DRESSING WITH EGG

1 teaspoonful salt.
1 teaspoonful sugar.
1/2 teaspoonful mustard.
1/2 teaspoonful onion juice.
1/2 cup water.
1/2 cup condensed milk.
1/4 cup vinegar.
2 eggs.
Mix dry ingredients, add beaten eggs, onion juice, condensed milk and water. Cook in double boiler, stirring constantly, until thick. Remove from fire, add vinegar slowly and cool. This makes one and one-half cups salad dressing.

CREAM OF SPINACH SOUP

2 tablespoonfuls flour.
2 tablespoonfuls butter.
3 cups boiling water.
2 quarts spinach or 1/2 pound.
Pepper.
2 teaspoonfuls salt.
3 cups water.
2 cups milk.
Wash spinach thoroughly and cook thirty minutes in boiling water. Drain and rub through sieve. Melt butter, add flour, then milk and cook five minutes; add the spinach and season with salt and pepper. This serves six people.



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JEWELERS
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RECIPES

TAPIOCA PUDDING

2 cups milk.
 1/4 cup tapioca.
 3 eggs.
 3 tablespoons sugar.
 1/4 teaspoonful salt.
 1/2 teaspoonful vanilla.
 Heat milk in double boiler. Soak tapioca in a little water. add beaten egg, sugar, salt and pour over this the hot milk. Cook in double boiler until tapioca is clear. Add flavoring and chill. This serves six people.

RICE CREAM

2 cups milk.
 1/4 teaspoonful salt.
 1 1/2 cups cooked rice.
 2 eggs.
 1/2 cup sugar.
 1 teaspoonful vanilla.
 Scald milk, add rice, egg yolks and sugar and salt. Cook until thick in double boiler. Remove from fire, add stiffly beaten whites of eggs. Add vanilla, cool and serve with cream. This serves six people.

GERMAN HONEY CAKE

1 1/2 pounds honey.
 4 cupfuls (2 pounds) flour.
 3 eggs.
 1 level cupful (1/2 pound) sugar.
 1 1/2 level teaspoonfuls cinnamon.
 1/2 level teaspoonful powdered cloves.
 1/2 lemon.
 3 level teaspoonfuls baking powder.
 1 1/2 cupfuls (6 ounces) blanched and chopped almonds.
 1/2 cupful (1/4 pound) chopped candied lemon peel.
 1/2 cupful (1/4 pound) chopped candied orange peel.
 1 level cupful (1/4 pound) chopped candied citron peel.
 Bring honey to boiling point, then skim and take from fire. When cool, add pound of the flour and set over-night in a cool place. Next day beat up eggs with sugar, add almonds, peels, spices, baking powder, grated rind and strained juice of lemon; to this add the honey dough, mix well, and add remainder of flour, or sufficient to make a dough that can be easily rolled out with a rolling pin.
 Take a small part of dough (the remainder must be left in a cool place) roll it out thin, and cut in rounds or squares. Lay on greased tins and bake in a hot oven until ready. Repeat this process until the dough is all used.
 If liked, powdered allspice, crushed cardamom and anise seed may be added to cakes.
 These cakes are better after two weeks.

ECONOMICAL SCHOOL COOKIES

1/2 cupful (1/4 pound) shortening.
 1 level cupful (1/2 pound) dark brown sugar.
 1 egg.
 1-3 cupful milk.
 2 1/2 level cupfuls (3/4 pound) flour.
 2 level teaspoonfuls salt.
 2 level teaspoonfuls baking powder.
 1/2 level teaspoonful powdered cinnamon.
 1 level cupful (1/2 pound) finely chopped raisins.
 Cream the sugar and shortening. Add well-beaten egg and milk. Sift together flour, salt and baking powder, adding to the above mixture. To this add the cinnamon and raisins. Roll out dough evenly and cut out in shape desired. Place on a greased pan and bake about fifteen minutes in a hot oven.

POTATO AND BARLEY DROP COOKIES

1 egg, beaten light.
 1 cupful mashed potatoes.
 1/2 cupful melted fat.
 1/2 cupful corn syrup or molasses.
 1-3 level cupfuls barley flour.
 2 level teaspoonfuls baking powder.
 1/2 level teaspoonful salt.
 1 teaspoonful vanilla.

Put ingredients together in the order given. Beat egg, potato and shortening to a cream, then add sifted dry ingredients. A half cupful of nut meats or dried fruit may be added. Drop by spoonfuls on well-greased tin and bake in moderate oven.

PENTECOST COOKIES (JEWISH)

1/2 cupful (1/4 pound) butter.
 1/2 cupful (1/4 pound) sugar.
 1 egg and 1 egg white.
 1 teaspoonful almond extract.
 1 level teaspoonful baking powder.
 2 level cupfuls (1/2 pound) flour.
 Powdered sugar.
 Candied citron peel.
 Beat butter and sugar to a cream, add egg well beaten, extract, and flour sifted with baking powder. Mix to a stiff paste, turn out onto a floured board, roll out thin, and cut out with a round cutter, or with the top of a wineglass. Place them on greased baking tins, brush them over with egg white slightly beaten, sprinkle with powdered sugar, and place a small piece of candied peel in center of each cookie. Bake in a moderate oven for ten to twelve minutes, and when done, place on a sieve to cool.
 Sufficient for twenty-five cookies.

ROLLED WAFERS

2 level cupfuls (1 1/2 pints) dry oatmeal.
 2 eggs.
 1/2 level cupful (1/4 pound) sugar.
 4 level tablespoonfuls (2 ounces) shortening.
 1 tablespoonful barley flour.
 2 level-teaspoonfuls baking powder.
 1/2 level teaspoonful salt.
 1 teaspoonful vanilla extract.
 Beat eggs, add sugar, shortening, salt, oatmeal, flour and baking powder. Mix thoroughly and drop by teaspoonful on greased baking sheet. Bake in a quick oven. While still hot, roll into shape of a cigarette. If the wafer hardens so as to prevent rolling, return it to the hot oven for a moment and then roll. Sufficient for eighteen to twenty wafers.

FANCY COOKIES

1/2 cupful (6 ounces) butter.
 1/2 cupful (1/4 pound) sugar.
 2 small eggs.
 1 level teaspoonful baking powder.
 3 level cupfuls (3/4 pound) flour.
 1/2 teaspoonful almond extract.
 1/2 cupful (2 ounces) ground almonds.
HARD WHITE ICING:
 1 egg white.
 1 1/2 level cupfuls (1/4 pound) confectioners' sugar.
 1 teaspoonful lemon juice.
 Shredded almonds.
 For Cookies:—Cream butter and sugar together, add eggs well beaten, flour sifted with baking powder, extract and almonds. Knead lightly; and roll out on a floured baking board. Cut with a small plain round cutter, lay on greased tins, spread on each little of the icing and sprinkle over a few shredded almonds. Bake in a moderate oven for ten minutes.
 For Icing:—Sift sugar into a basin, add egg and lemon juice and beat for fifteen minutes. If too thick, add a very little more white of egg.
 Sufficient for fifty cookies.

CREAMED CHIPPED BEEF

1/4 pound chipped beef.
 1 1/2 cups white sauce No. 1.
 1/2 teaspoonful pepper.
 Freshen chipped beef in boiling water if it seems too salty. Add to hot white sauce, season with pepper and serve with toast points. This serves four people.

RECIPES

CREAM OF PEA SOUP

1 can of peas.
 1 slice bacon.
 2 cups condensed milk.
 1 slice onion.
 Add onion and bacon to peas—simmer in own liquid about twenty minutes. Remove bacon and onion and mash peas through sieve. Add two cups of milk, season to taste. This serves six people.

CREAM OF MUSHROOM SOUP

1 pint can mushrooms.
 2 cups condensed milk.
 1 tablespoonful flour.
 Grind mushrooms. Simmer in liquid for fifteen minutes. Add two cups of condensed milk, then flour made into thickening, and season just before serving with salt and pepper. Place a spoonful of whipped cream with a dash of paprika on top. This serves four people.

CREAM OF TOMATO SOUP

1 slice onion.
 2 cups tomatoes.
 1 1/2 cups water.
 1/2 teaspoonful soda.
 1/2 teaspoonful pepper.
 4 tablespoonfuls flour.
 2 cups milk.
 1 cup water.
 1 teaspoonful salt.
 4 tablespoonfuls butter.
 Cook onions, tomatoes and one and one-half cups of water, strain, add soda. Melt butter, stir in flour, add milk, cook until thick. Add salt and pepper. Add tomato mixture to white sauce. This serves six people.

CREAM OF CELERY SOUP

2 1/2 cups celery.
 2 cups water.
 1 teaspoonful salt.
 1 cup white sauce No. 2.
 2 cups milk.
 1/2 teaspoonful pepper.
 Cook the celery and salt in the three cups of water until celery is tender. Add white sauce (see recipe), milk, pepper and more salt if necessary. This serves six people.

CREAM OF POTATO SOUP

4 cupfuls potatoes.
 2 cupfuls water.
 1 small onion.
 1 cupful white sauce No. 2.
 1 cupful condensed milk.
 1/2 teaspoonful pepper.
 2 teaspoonfuls salt.
 Boil the potatoes, diced onion, salt and water until vegetables are tender. Add white sauce (see recipe), condensed milk and pepper. This serves six people.

CLAM CHOWDER

3 tablespoonfuls diced salt pork.
 1 sliced onion.
 1 cups dried potatoes.
 2 teaspoonfuls salt.
 2 cups clams.
 2 cups white sauce No. 2.
 2 cups milk.
 1/2 teaspoonful pepper.
 2 cups water.
 Fry out the fat salt pork, fry in it the onion, add potatoes, salt and water and boil until potatoes are tender. Add clams cut up in small pieces. Add white sauce (see recipe), milk, pepper, and heat to boiling point. One can of minced clams may be used in place of the fresh. This serves eight people.

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(32)

RECIPES

CLAM SOUP

2 cups milk.
 2 cups water.
 1 teaspoonful salt.
 1/2 teaspoonful pepper.
 1 can minced clams.
 Heat milk. Add clams and nectar. Heat to boiling point. Add salt and pepper. Serve with crackers. This serves four people.

OYSTER STEW

1 pint oysters.
 3 cups water.
 1 cup condensed milk.
 Pepper.
 1/2 tablespoonful salt.
 2 tablespoonfuls butter.
 Clean oysters and cook until edges curl; drain; add butter and seasonings to scalded milk, diluted with water, add oysters and serve. This serves six people.

TOMATO SALAD

6 tomatoes.
 1 head lettuce.
 1 cup salad dressing.
 Red pepper.
 Select tomatoes of good shape and color. Cut three thin slices off top of each tomato and arrange on lettuce on salad plates. Cover slices and top of tomato with mayonnaise, sprinkle with red pepper. If desired fill center of tomato with equal parts of pineapple and celery mixed with mayonnaise. This serves six people.

FRUIT SALAD

2 apples.
 3 oranges.
 1/2 cup marshmallows.
 1 head lettuce.
 1/2 cup white cherries or Malaga grapes.
 Cut oranges and apples in dice. Cut cherries or grapes in halves. Arrange lettuce on salad plates and place fruit in center. Over the fruit put marshmallows which have been cut in quarters. This serves six people.

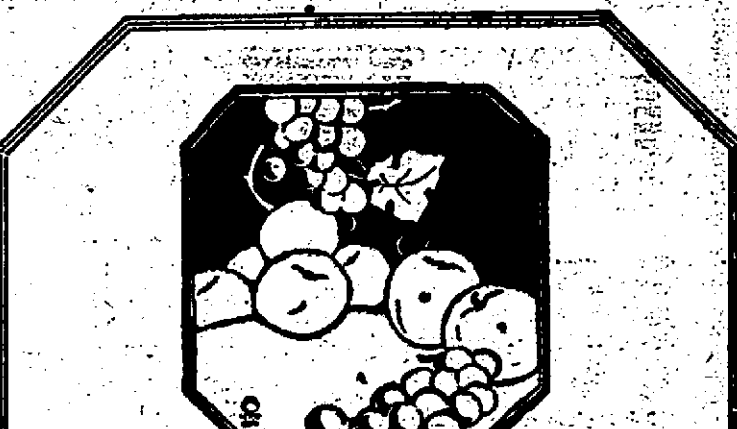
PERFECTION SALAD

2 tablespoonfuls gelatine.
 1/2 cup cold water.
 2 tablespoons sugar.
 3 tablespoonfuls vinegar.
 2-3 cup boiling water.
 1-2 teaspoonful salt.
 Lettuce.
 2-3 cup celery.
 1-2 cup cabbage.
 3 tablespoonfuls pimientos.
 Soak gelatine in cold water. Mix sugar, vinegar, salt and boiling water and pour on soaked gelatine as soon as removed from fire. Stir until gelatine is dissolved. When mixture begins to thicken, add celery, cabbage and pimientos cut into fine pieces as desired. Turn into mould, chill, cut in any shape desired and serve on lettuce with mayonnaise dressing. This serves six people.

CHOCOLATE PIE

1/2 cup condensed milk.
 1/2 cups water.
 2 eggs.
 1/2 cup flour.
 1/2 teaspoonful salt.
 1 cup sugar.
 2 squares chocolate.
 1/2 teaspoonful vanilla.
 Heat condensed milk and water. Mix egg yolks, sugar, flour, salt together, add hot liquid, stirring all the time. Add melted chocolate, cook until thick. Add vanilla, pour into baked crust, cover with meringue made of egg whites. Brown in oven.

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FISH'S

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RECIPES

DATE AND NUT SALAD

1 cup dates.
1 cup celery.
1/2 cup nuts.
1 head lettuce.
Remove stones from dates, fill cavity with piece of walnut. Place on lettuce, put chopped celery in center and add salad dressing. This serves six people.

CHOCOLATE PUDDING

4 cups milk.
1/2 cup corn starch.
1/2 cup sugar.
1/2 teaspoonful salt.
1/2 cup water.
2 squares chocolate.
1 teaspoonful vanilla.
Heat milk in double boiler, mix corn starch, sugar, salt and half cup of water. Add to hot milk, add melted chocolate, cook until thick. Add vanilla, mold, chill and serve with whipped condensed milk.

RICE PUDDING

2 cups milk.
1 cup cooked rice.
1 egg.
1/2 teaspoonful salt.
1/2 cup sugar.
1/2 cup raisins.
Beat egg, add other ingredients, bake in moderate oven. This serves six people.

CHOCOLATE BREAD PUDDING

2 cups bread crumbs.
2 cups condensed milk.
2 cups water.
2 eggs.
2 squares chocolate.
2/3 cup sugar.
1/2 teaspoon salt.
1 teaspoon vanilla.
Soak bread in condensed milk and water. Add beaten egg, sugar, salt, melted chocolate and vanilla. Bake in buttered baking dish or individual dishes in moderate oven. Serve with hard sauce. Serves six people.

BLANC MANGE

1 cup condensed milk.
1 cup water.
2 tablespoonfuls cornstarch.
1/2 cup sugar.
1/2 teaspoon salt.
1/2 teaspoon vanilla.
Dissolve cornstarch, sugar and salt in small amount of water, heat remaining water and condensed milk in double boiler. Add first mixture, cook until thick, turn into damp molds. Serve with any pudding sauce or cream. This serves six people.

BAKED CUSTARD

2 eggs.
1 cup condensed milk.
1 cup water.
3 cups milk.
1/2 teaspoon salt.
1/2 cup sugar.
1/2 teaspoon vanilla.
Beat eggs, add other ingredients, put in buttered pan which is set in pan of hot water. Bake until stiff. This serves six people.

BOILED CUSTARD

2 eggs.
2 cups milk.
1/2 teaspoonful salt.
2 tablespoonfuls sugar.
1/2 teaspoonful vanilla.
Beat eggs slightly, add sugar and salt and milk. Cook in double boiler until mixture thickens. Cool, add vanilla, serve in glasses with whipped cream.

LAYER CAKE

1 cupful (1/2 pound) butter or lard.
2 level cupfuls (1 pound) sugar.
4 eggs—separated.
1 cupful (1/2 pint) milk.
4 level teaspoonfuls baking powder.
4 level cupfuls (1 pound) flour.
1/2 level teaspoonful salt.

FILLING:

2 cupfuls (1 pint) milk.
6 level tablespoonfuls (1 1/2 ounces) cornstarch.
1 egg yolk.
6 level tablespoonfuls (3 ounces) sugar.
1/2 level teaspoonful salt.
1 level cupful (1/2 pound) seeded raisins.

WATER ICING:

1 egg white.
2 tablespoonfuls hot water.
1 teaspoonful vanilla extract.
Confectioners' sugar.

For Cake:—Beat shortening and sugar to a light cream; separate eggs, beat yolks until well mixed and add slowly to sugar and shortening; add milk very slowly stirring all the time; beat whites of eggs until stiff and add half; sift flour, baking powder and salt and add rest of beaten egg white and rest of flour. Line four jelly tins with paper; do not grease. Put mixture on and spread smooth; bake in a moderate oven for twenty-five to thirty minutes. The finished cake will be four inches high.

For Filling:—Rinse a saucepan with cold water, add one and one-half cupfuls of milk and bring to boiling point; stir in cornstarch which has been moistening with remainder of milk; add egg yolk, sugar and salt; boil for five minutes; add raisins which have been washed, dried and put through a food chopper; beat till cold, then spread between cake.

For Water Icing:—Beat up white of egg, add water, flavoring and enough sifted confectioners' sugar to make a nice frosting that will spread on cake.

This recipe makes a large cake. The ingredients can be very easily divided and only half the size made.

WASHINGTON LAYER CAKE

6 level tablespoonfuls (3 ounces) butter.
1 level cupful (1/2 pound) sugar.
3 egg whites.
1 level teaspoonful baking powder.
1 1/2 level cupfuls (6 ounces) flour.
1/2 level teaspoonful salt.
1/2 cupful (1 gill) milk.
1/2 teaspoonful almond extract.

FILLING:

1 cupful (2 gills) milk.
1/2 cupful (2 ounces) sugar.
1 level tablespoonful (1/2 ounce) butter.
1 level tablespoonful flour.
1/2 egg yolk.
1/2 teaspoonful almond extract.
1/2 cupful (1/2 pound) blanched and shredded almonds.

For Cake:—Cream the butter and sugar together; beat up whites of eggs to a stiff froth, add them and beat well, then sift in flour, salt and baking powder, add milk and almond extract, and beat with a wooden spoon until quite light. Divide into buttered and floured layer-cake tins, and bake in a moderately hot oven for twenty minutes. Turn out and cool.

For Filling:—Put one and one-half cupfuls of the milk into a saucepan, with sugar and butter, and bring to boiling point. Blend flour with remainder of milk, add yolks to eggs well beaten, and pour into boiling milk and stir and cook until it thickens. Cool and add vanilla. Divide into portions and add almonds to one-half and citron to the other half. Put almond mixture on one layer and citron mixture on the second. Place them together and cover top with white frosting. Sufficient for two-layer cakes.

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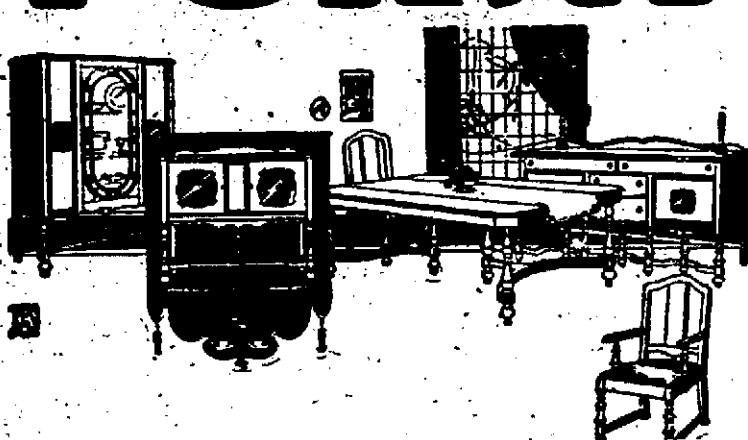
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FURNITURE



For Your Kitchen and Dining Room

Good furniture in your kitchen and dining room, makes cooking seem much easier and make all your meals more tasty. Here you may find a selection of furniture for your entire house at a most reasonable price

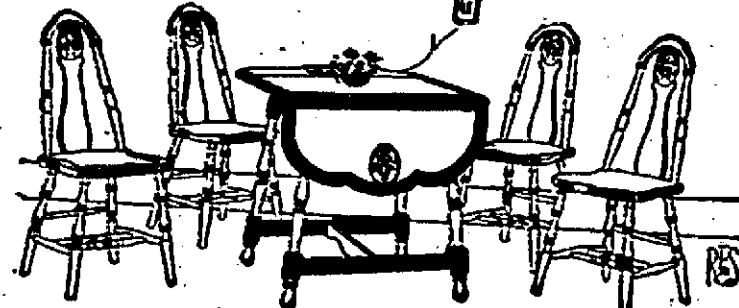
A Period Dining Room Suite At an Extremely Moderate Price

Good environment is extremely important in bringing up children. Their little minds are like wax, so easily do they receive impressions. Good furniture will make them accustomed to beautiful things instead of ugly things. It will make all the difference between "good taste" and "poor taste" in the homes of your children. This 9-piece dining room suite is "correct" in every detail. It may be had either with or without the server. The finish is duotone, the wood walnut, and the price reasonable.



Kitchen Chairs

For convenience and long service. These light and handy kitchen chairs are well made in hard wood and finished in white enamel.



5 Delightfully Gay Pieces For a Charming Breakfast Room

You'll like this suite! Here is a very unusual design with a very pleasing individuality. And the colors are gay and cheerful to help make breakfast the most successful meal of the day, and to make it easy to face the day's work with a smile! We can show you several beautiful color combinations.

BRETTSCHNEIDER FURNITURE CO.

FURNITURE — RUGS — DRAPERIES

RECIPES

CHOCOLATE LAYER CAKE

4 squares (4 ounces) bitter chocolate.
1/2 cupful (1/4 gill) boiling water.
1/2 cupful (4 ounces) butter.
1 1/2 level cupfuls (10 ounces) sugar.
1 teaspoonful vanilla extract.
3 eggs, separated.
2 level teaspoonfuls baking powder.
2 level cupfuls (1/2 pound) flour.
1/2 level teaspoonful salt.
1/2 cupful (1 gill) milk.

Melt chocolate in small saucepan, add water, and cook over hot water until smooth. Cream butter and sugar thoroughly together, add chocolate, vanilla extract, yolks of eggs well beaten to a stiff froth. Divide into three greased and floured layer tins, and bake in a moderate oven for twenty-five minutes. Cool and put together with white or chocolate frosting. The top of cake should be covered with frosting. Sufficient for a medium-sized three-layer cake.

LADY BALTIMORE CAKE

4 level tablespoonfuls (2 ounces) butter.
1 level cupful (1/2 pound) sugar.
Scant half cup (1/4 gill) milk.
1 level teaspoonful baking powder.
1 1/2 level cupfuls (6 ounces) flour.
4 egg whites.
1/2 teaspoonful almond extract.

FILLING:

1 level cupful (1/2 pound) sugar.
1/2 cupful (1 gill) water.
1 egg white.
1 level cupful (1/2 pound) seeded raisins.
1/2 cupful (2 ounces) ground almonds.
1/2 cupful (2 ounces) chopped English walnut meats.
1/2 teaspoonful vanilla extract.

For Cake:—Cream butter and sugar thoroughly together, add milk, flour sifted with baking powder and beat until smooth. Add extract and fold in whites of eggs beaten to a stiff froth. Divide into greased and floured layer cake tins; and bake in a moderately quick oven for twenty minutes. Turn out to cool.

For Filling:—Put sugar and water into a saucepan and boil until it forms a soft ball when tried in cold water, or 235 degrees F. by candy thermometer. Beat up whites of egg to a stiff froth. Pour syrup upon these eggs, beating steadily until a meringue is formed which will spread. Add vanilla, almonds, walnuts and raisins cut in halves. Spread between layers and on top. Sufficient for two-layer cake.

MOLASSES LAYER CAKE

1 cupful (1/2 pint) molasses.
1/2 cupful (4 ounces) sugar.
2 eggs and yolk of 1 egg.
1 level tablespoonful (2 ounces) butter.
1 level teaspoonful cloves.
1 level teaspoonful cinnamon.
1 level teaspoonful salt.
1 level teaspoonful soda.
1/2 cupful (1 gill) buttermilk—or sour milk.
2 level cupfuls (1/2 pound) flour.
2 level teaspoonfuls baking powder.
Mix and bake in three layers.

FILLING:

1 cupful (1/2 pound) figs.
1 cupful (1/2 pound) raisins chopped fine.
1 cupful (1/2 pint) water.
1/2 cupful (4 ounces) sugar.
1/2 level teaspoonful vanilla.
Cook all together until soft and smooth. Frost top with white of one egg and 5 tablespoonfuls frosting sugar flavored to taste, or make a thick white icing and put between layers.

CHRISTMAS COOKIES

1/2 cupful (1/4 pound) butter.
1/2 cupful (1/4 pound) sugar.
2 level tablespoonfuls salt.
1 lemon rind grated.
1/2 cupful (2 ounces) ground almonds.
2 level tablespoonfuls caraway seeds.
2 eggs.
1/2 cupful (1/4 pint) milk.
4 level teaspoonfuls baking powder.
4 level cupfuls (1 pound) flour.
1 level teaspoonful powdered ginger.
Chopped cocoanut.
Golden syrup.

Beat butter and sugar until creamy, add salt, grated lemon rind, almonds, caraway seeds, eggs well beaten, milk, and flour sifted with baking powder and ginger. Mix carefully, turn out onto a floured baking board, knead lightly, then roll out quickly one-fourth of an inch thick, and cut out with a fancy cutter about two inches in diameter. Place on greased tins, and bake in a hot oven for twelve to fifteen minutes.

When they are baked and cold, brush over with golden syrup, and sprinkle with cocoanut. Sufficient for four dozen cookies.

GRIMSLACHS (JEWISH)

2 matzoths.
1 level teaspoonful baking powder.
1/2 cupful (1/4 pound) matzoth meal.
3 eggs.
1 level cupful (1/4 pound) currants.
1/2 cupful (4 ounces) raisins.
1/2 cupful (2 ounces) seeded raisins.
1/2 level teaspoonful powdered cinnamon.
1/2 level teaspoonful powdered nutmeg.
1/2 cupful (4 ounces) sugar.
1/2 cupful (2 ounces) ground almonds.
Clarified sugar.

Cover matzoths with cold water and allow to soak twenty minutes, then squeeze very dry, and mix with meal, baking powder, and two of the eggs well beaten. Mix fruit, spices, sugar, almonds, and other egg well beaten. Shape a piece of the matzoth crust into an oval on the hand, place some of the fruit mixture on it, cover with a top piece of crust, shape carefully, and sprinkle with meal. Fry in smoking hot fat or hot oil. Drain and serve with clarified sugar. Sufficient for nine grimsalachs.

To Clarify Sugar:—Put two cupfuls sugar into a saucepan; add two cupfuls of water and bring slowly to boiling point; then remove scum from surface. Put on lid, and boil four minutes to allow the condensing steam to clear any crystals of sugar from sides of pan. Boil gently twenty-five minutes. Remove from fire and pour it in a steady stream over the stiffly beaten whites of two eggs. Return to pan and wait until albumen of eggs coagulates and rises to surface, when all impurities will be removed and syrup left perfectly clear.

MOCK CARAMEL CAKE

Dissolve 1 level teaspoonful (1/2 ounce) butter or butter substitute in a large iron frying pan. Sprinkle 1 level cupful (1/2 pound) brown sugar over the butter, also.
1/2 cupful (2 ounces) of nut meats—not too small. Have the sugar and nuts evenly spread and set aside until the following is mixed:
1 level tablespoonful (1/2 ounce) butter or butter substitute.
1 egg.
2 level cupfuls (1/2 pound) flour.
2 level teaspoonfuls baking powder.
1 cupful (1/2 pint) milk.
1 teaspoonful vanilla or any desired flavor.
Spread this mixture over the butter, sugar and nuts and bake in the frying pan like a loaf of cake in a moderate oven. When done turn onto a cake plate upside down. Sufficient for one large cake.

RECIPES

CHOCOLATE CAKE

$\frac{1}{2}$ cupful (6 ounces) sugar.
 $\frac{1}{2}$ cupful (3 ounces) unsweetened chocolate, grated.
 $\frac{1}{4}$ level teaspoonful grated nutmeg.
 $\frac{1}{4}$ level teaspoonful powdered cinnamon.
 $\frac{1}{2}$ cupful (4 ounces) butter.
1 large egg.
2 level teaspoonfuls baking powder.
1 level cupful (4 ounces) flour.
 $\frac{1}{4}$ level teaspoonful salt.
 $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ cupful (1 ounce) blanched, chopped almonds.
Sift sugar, chocolate and spices together twice, add butter, and beat with a wooden spoon until soft and creamy, add egg, beating well, add flour sifted with baking powder and salt, strained lemon juice, and almonds. Mix and turn into a tin that has been well greased and floured, and bake in a moderate oven for one hour.
Sufficient for five to six persons.

COFFEE CRUMB CAKE

2 tablespoonfuls (1 ounce) butter.
3 level tablespoonfuls (1 $\frac{1}{2}$ ounces) sugar.
2 eggs.
1 teaspoonful vanilla extract.
2 level cupfuls (1 $\frac{1}{2}$ pound) flour.
 $\frac{1}{2}$ cupful (1 gill) milk.
2 level teaspoonfuls baking powder.
1 pinch salt.

CRUMBS FOR CAKE:

2 tablespoonfuls (1 ounce) butter.
 $\frac{1}{4}$ teaspoonful powdered cinnamon.
4 level tablespoonfuls (2 ounces) sugar.
1 level teaspoonful flour.
2 tablespoonfuls shredded almonds.
For Crumbs—Mix butter, cinnamon, sugar, flour, together until like crumbs, add almonds.
For Cake—Cream butter and sugar together, add eggs well beaten, vanilla extract, one cupful flour, milk, and second cupful flour sifted with baking powder and salt. Mix and turn into a flat greased and floured cake tin, dust over with crumbs, and bake in a moderately hot oven for twenty minutes.
The grated rind of half a lemon may be used in place of vanilla. Sufficient for seven persons.

DRIED APPLE CAKE

1 level cupful ($\frac{3}{4}$ pound) dried apples.
 $\frac{1}{2}$ level cupful ($\frac{3}{4}$ pound) sugar.
 $\frac{1}{2}$ cupful (1 gill) milk.
1 cupful ($\frac{1}{2}$ pint) molasses.
 $\frac{1}{4}$ cupful (4 ounces) raisins.
 $\frac{1}{2}$ cupful (4 ounces) currants.
4 level tablespoonfuls (2 ounces) shortening.
1 egg.
 $\frac{1}{2}$ level cupful (6 ounces) flour.
 $\frac{1}{4}$ level teaspoonful soda.
2 level teaspoonfuls baking powder.
 $\frac{1}{4}$ level teaspoonful ginger.
 $\frac{1}{4}$ level teaspoonful cinnamon.
 $\frac{1}{4}$ level teaspoonful allspice.
Soak apples in one quart of water over night; then drain, chop fine and cook in molasses one hour. When cold add fruit, spices, sugar and egg well beaten. Add soda dissolved in one tablespoonful hot water. Add milk, then baking powder and flour sifted together. Mix all thoroughly, turn into well-greased tin and bake for one hour in very slow oven.
This keeps like old-fashioned fruit cake.

SOY-BEAN CUP CAKES

4 level teaspoonfuls fat.
 $\frac{1}{2}$ cupful syrup.
1 egg.
 $\frac{1}{2}$ cupful milk.
 $\frac{1}{2}$ cupful soy-bean meal.
 $\frac{1}{2}$ cupful corn flour.
 $\frac{1}{2}$ cupful rice flour.

$\frac{2}{3}$ level teaspoonfuls baking powder.
Cream fat and syrup, adding the egg and milk; then meal, flours and baking powder, which have been sifted together. Pour into well-greased cup-cake tins and bake in a medium oven about twenty minutes.

LAYER COCOA CAKE

2 tablespoonfuls (1 ounce) butter.
1 level cupful ($\frac{1}{2}$ pound) sugar.
 $\frac{1}{2}$ cupful water.
3 tablespoonfuls cocoa.
1 teaspoonful vanilla extract.
2 eggs.
2 level teaspoonfuls baking powder.
1 level cupful ($\frac{1}{4}$ pound) flour.

FILLING:
 $\frac{1}{4}$ cupful (2 ounces) sweet butter.
 $\frac{1}{4}$ cupful (2 ounces) powdered sugar.
1 teaspoonful vanilla extract.
4 level teaspoonfuls cocoa.

ICING FOR TOP:

$\frac{1}{4}$ cake chocolate.
 $\frac{1}{4}$ cupful ($\frac{1}{2}$ gill) boiling water.
1 level teaspoonful flour.
 $\frac{1}{4}$ cupful (6 ounces) sugar.
1 teaspoonful butter.
2 teaspoonfuls vanilla extract.
For cake—Cream butter thoroughly with sugar, add water, cocoa, vanilla extract, eggs, well beaten and flour sifted with baking powder. Divide into two greased and floured layer cake tins, and bake in a moderately hot oven for fifteen minutes. Turn out and cool.
For filling—Cream butter and sugar together, add the vanilla and cocoa, mix well and spread between the layers.
For icing—Dissolve chocolate in boiling water in a small saucepan, add sugar mixed with flour, butter and vanilla extract. Cook until thick, stirring constantly, then cool and spread on top of cake. Sufficient for two layer cake.

CORN MEAL DOUGHNUTS

$\frac{1}{2}$ level cupfuls (3 gills) milk.
 $\frac{1}{2}$ level cupfuls (7 $\frac{1}{2}$ ounces) white cornmeal.
 $\frac{1}{2}$ level cupfuls ($\frac{3}{4}$ pound) white flour.
 $\frac{1}{4}$ cupful ($\frac{1}{4}$ pound) butter.
 $\frac{1}{2}$ cupful ($\frac{1}{2}$ pound) sugar.
2 eggs well beaten.
1 level teaspoonful ground nutmeg.
2 level teaspoonfuls baking powder.
Put corn meal and milk into double boiler and cook for ten minutes. Add butter, nutmeg and sugar to meal. Sift together flour, salt and baking powder—add to other ingredients. Roll out on a well-floured board, cut in desired shapes, fry in deep fat, drain on paper and roll in powdered sugar.

NUT TART

2 level cupfuls ($\frac{1}{2}$ pound) chopped English walnut meats.
1 package zwieback (10 cent size).
4 eggs, separated.
1 level cupful ($\frac{1}{2}$ pound) sugar.
1 level teaspoonful baking powder.
1 level teaspoonful powdered cinnamon.
1 level teaspoonful powdered cloves.
Whipped cream.
Chop and roll nuts and roll zwieback, or put it through a food chopper. Beat yolks of eggs and sugar together for ten minutes, add zwieback mixed with baking powder and spices, now add nut meats and whites of eggs stiffly beaten. Mix carefully and divide into two well-greased layer-cake tins. This nut tart takes ten minutes to bake in a moderate oven and it should not be permitted to bake too long. When tart has cooled, either a boiled icing, or marshmallows slightly softened in oven, or whipped cream sweetened and flavored with vanilla extract may be used between the layers and on top. Sufficient for six to eight persons.

The World's Choicest Olive Oil

Agostino Ferrari—Sublime Quality

Tested and approved by the Bureau of Foods, Sanitation and Health, Conducted by Good Housekeeping Magazine and so stated on each package—also note below.



THE HOLY APOSTOLIC PALACES

The Sanctity of our Lord, Pious PP XI wishing to attest his Sovereign consideration to Signor Agostino Ferrari, Producer and Exporter of Olive Oil, at Porto Maurizio has benevolently granted him the title of Pontifical Purveyor with the privilege to show in his shield the seal of His Sanctity.

Battem, June 23rd, 1922.

The Major-domo to His Sanctity.
 Prefect to the Holy Apostolic Palaces.
 R. De Sampaio

"It's the best salad I have ever eaten, would you mind giving me the recipe for that dressing?"
 You would be proud to have one of your friends say the same, wouldn't you?

We are ready to do our part, for we have prepared an excellent recipe that is yours for the asking.

The Oil we recommend is **FERRARI'S** which comes in hermetically sealed tins from **PORTO MAURIZIO**, the heart of the **ITALIAN RIVIERA**. OLIVE OIL is Healthful, palatable, easily digested and assimilated. **FERRARI'S** has a mark of 97.8 per cent for digestibility according to the United States Department of Agriculture.

More economical than butter for cooking purposes, stays in liquid form and may be used over and over again.

EXCLUSIVE AGENTS IN APPLETON

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P. S. Baby will be happier and more contented if anointed with Olive Oil—Try it and you will thank us for the suggestion.

(77)



Here's Health To The King---

And its lasting health to the king of his family's hearts the American baby. His health is precious: upon his strong, sturdy little body depends much of his success in later life. He will not be able to do the many things his parents are already planning for him unless he has the strength from which to draw energy that will be needed later on.

Mothers who have learned to watch carefully the growing strength of their children, helping it as best they can, have also learned the value of Valley Dairy Products Milk as a builder of children's health. It is pure and so good. It is their best helper in giving their children the alert bodies and minds they want them to have. Do you get your supply of milk from our wagon that passes your door every day?

Valley Dairy Products Company
 MAKERS OF VALDAIR BUTTER

RECIPES

FRUIT BARS

2 eggs beaten with a pinch of salt.
1 level cupful ($\frac{1}{2}$ pound) sugar.
2 tablespoonfuls boiling water.
1 level cupful ($\frac{1}{2}$ pound) chopped nuts.
1 level cupful ($\frac{1}{2}$ pound) dates.
1 level cupful ($\frac{1}{2}$ pound) flour.
2 level teaspoonfuls baking powder.
1 teaspoonful vanilla.
Break eggs into a bowl, beat, then add other ingredients in the order given, sifting flour and baking powder together. Pour into shallow greased pan, and cut in squares when cold.
Sufficient for twenty-four bars.

TEA TABLE DAINTIES

2 level cupfuls (1 pint) flour.
 $\frac{1}{2}$ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) butter.
4 level teaspoonfuls baking powder.
1 level teaspoonful sugar.
1 cupful ($\frac{1}{2}$ pint) milk.
24 sugared dates.
24 marshmallows.
 $\frac{1}{2}$ cupful ground nuts.
Sift flour, baking powder, sugar and salt together. Rub in the butter and add milk. Roll out thin and cut with a small round cutter. On each round place a sugared date which has been stuffed with a marshmallow and sprinkle with ground nuts. Turn half the dough over it. Pinch the edges and brush with the yolk of an egg. Bake until brown.
Sufficient for twenty-four dainties.

PARKINS

12 blanched almonds.
1 23 level cupfuls ($\frac{1}{2}$ pound) fine oatmeal.
2 level teaspoonfuls baking powder.
1 level cupful ($\frac{1}{2}$ pound) flour.
 $\frac{1}{2}$ cupful ($\frac{1}{2}$ pound) butter.
1 level cupful (6 ounces) brown sugar.
1 level teaspoonful powdered ginger.
1 level teaspoonful powdered cinnamon.
 $\frac{1}{2}$ level teaspoonful powdered nutmeg.
1 3 cupful ($\frac{1}{2}$ pound) molasses.
1 egg.
2 tablespoonfuls milk.
Split almonds. Mix oatmeal and flour together, rub in butter with tips of fingers, sift and add baking powder, spices and sugar. Warm molasses and pour it in; beat up egg, and add it with milk. Mix well and divide into pieces, make these into flat cakes, lay them on greased tins, place half an almond on top of each, bake in slow oven for twenty minutes. Makes twenty-four parkins.

OLD FASHIONED MOLASSES CAKE

$\frac{1}{2}$ cupful (4 ounces) sugar.
 $\frac{1}{2}$ cupful (4 ounces) shortening.
1 egg.
 $\frac{1}{2}$ cupful (1 gill) sour milk.
 $\frac{1}{2}$ cupful (1 gill) molasses.
1 level teaspoonful ginger.
1 level teaspoonful cinnamon.
2 level cupfuls ($\frac{1}{2}$ pound) flour.
 $\frac{1}{2}$ level teaspoonful soda.
2 level teaspoonfuls baking powder.
Cream sugar and shortening. Add well-beaten egg, cinnamon, ginger, molasses and milk—soda dissolved in one tablespoonful hot water. Then add flour and baking powder, which have been sifted together. Turn into well-greased tin. Bake in moderate oven about thirty minutes.

CORN MEAL ORANGE GINGER BREAD

$\frac{1}{2}$ level cupfuls corn meal.
1 level cupful rice flour.
1 level cupful barley flour.
2 level teaspoonfuls baking powder.
 $\frac{1}{2}$ level teaspoonful soda.

1 level teaspoonful salt.

2 level teaspoonfuls ginger.
1 level teaspoonful cinnamon.
 $\frac{1}{2}$ level teaspoonful cloves.
 $\frac{1}{4}$ cupful molasses.
2 level tablespoonfuls shortening.
2 level tablespoonfuls sugar.
1 egg.
 $\frac{1}{2}$ cupfuls milk.
1 grated orange grind.
Sift flours, baking powder, soda, salt and spices together; cream molasses, shortening and sugar, add beaten egg, then milk and sifted dry ingredients; then add the grated rind of one orange. Bake in shallow, well-greased tin for thirty minutes, in a medium hot oven.

COCOANUT BUNS

2 level cupfuls ($\frac{1}{2}$ pound) flour.
 $\frac{1}{2}$ cupful ($\frac{1}{4}$ pound) shortening.
 $\frac{1}{2}$ cupful ($\frac{1}{4}$ pound) sugar.
2 level teaspoonfuls baking powder.
1 egg.
 $\frac{1}{2}$ cupful (2 ounces) finely chopped cocoanut.
 $\frac{1}{4}$ teaspoonful salt.
 $\frac{1}{2}$ cupful (1 gill) milk, or more to make a stiff batter.
Rub well into flour, add baking powder, salt, sugar, cocoanut, the egg well beaten, and milk. Mold in small buns, place on greased tin, dash over with milk and sprinkle with cocoanut. Bake in hot oven fifteen minutes.

OATMEAL SHORTBREAD

1 level cupful ($\frac{1}{2}$ pound) butter.
2 level cupfuls ($\frac{1}{2}$ pound) flour.
1 level teaspoonful baking powder.
2 level cupfuls (12 ounces) fine oatmeal.
 $\frac{1}{2}$ cupful ($\frac{1}{2}$ pound) sugar.
1 egg.
Make a ring of the flour into which baking powder has been sifted on a pastry board. Break egg into center, add sugar on top, mix together—add butter, mix all together, then draw in the flour which is in ring around the mixture—mix it lightly, rubbing with the hands to form a paste. Knead very little after paste is formed. Make into cakes. Prick with fork and bake until brown in moderate oven. Can be decorated with almonds or peel, if liked, or dusted with sugar, or food.
Sufficient for ten shortbreads.

SCOTCH SHORTBREAD

2 cupfuls (1 pound) butter.
 $\frac{1}{2}$ level cupfuls (12 ounces) sugar.
2 eggs.
2 level teaspoonfuls baking powder.
1 level cupful (12 ounces) flour.
1 level cupful ($\frac{1}{2}$ pound) rice flour.
Wash butter in cold water, and squeeze it dry on a clean cloth. Place it on a baking board and knead it with sugar and when they become well incorporated, knead in eggs with the hands. Sift the flour, rice and baking powder onto the board, gradually knead them into the butter mixture, making a smooth paste. Divide into four pieces, make each piece a smooth round cake, pinching the edges with the fingers. Push all over with a skewer or a fork to prevent the paste rising. Lay on papered baking tins, and bake in a moderate oven for forty minutes. Take from the oven when ready and allow to lie on tin until cold.
Dust cakes with fine sugar, and at serving time break them into pieces.
Sufficient for four shortbreads.

FISH SOUFFLE

2 cups cooked fish.
 $\frac{1}{2}$ cups white sauce No. 1.
2 eggs.
Cut the fish in small pieces, mix with white sauce No. 1 and yolks of eggs. Fold in stiffly beaten white of eggs and bake in moderate oven about thirty minutes. This serves six people.

RECIPES

CHRISTMAS DOUGHNUTS

1 tablespoonful (½ ounce) butter.
1 level cupful (½ pound) sugar.
1 level teaspoonful grated nutmeg.
2 eggs.
1 teaspoonful lemon extract.
1 cupful (½ pint) milk.
2 level teaspoonfuls baking powder.
4 level cupfuls (1 pound) flour.
¾ level teaspoonful salt.
Sift flour twice with baking powder and salt, and set aside. Cream butter, sugar and nutmeg together, add eggs, well beaten, and beat for five minutes; add extract, milk, roll fourth inch thick; cut with a doughnut cutter and fry in plenty of smoking hot fat. Drain well on papers and cool.
Roll in powdered sugar.
If liked, the dough may be cut in small rounds and a marshmallow enclosed in each one before frying. Sufficient for about fifty doughnuts.

PARISIAN CRULLERS

¾ cupful (2 ounces) butter.
1 level cupful (½ pound) sugar.
2 egg yolks.
1 cupful (½ pint) milk.
1 teaspoonful vanilla extract.
3 level teaspoonfuls baking powder.
3 level cupfuls (¾ pound) flour.
¾ level teaspoonful salt.
1 level teaspoonful powdered ginger.
½ level teaspoonful powdered mace.
3 egg whites.
Extra flour.
Powdered sugar.
Cream butter and sugar together, add yolk of eggs well beaten, milk, flour sifted with baking powder, salt and spices. Mix carefully, fold in whites of eggs beaten to a stiff froth, and enough flour to make a soft dough that can be rolled out thin. Cut into oblongs, make four gashes through the center lengthwise, and run the fingers in and out of the gashes to separate them. Fry in plenty of smoking hot fat, then drain and roll in powdered sugar. Sufficient for thirty crullers.

POTATO FRIED CAKES

2 medium sized potatoes.
2 level teaspoonfuls (1 ounce) fat.
2 well-beaten eggs.
1½ cupfuls (¾ pound) sugar.
½ cupful (1 gill) sweet milk.
3 level teaspoonfuls baking powder.
5 level cupfuls (1¼ pounds) flour.
Boil and wash potatoes. Stir in the butter, before they get cold. Then add the eggs, sugar, milk and flour sifted with baking powder.
Knead more flour in on board if desired. Cut and fry in deep hot fat.
Sufficient for fifty-six fried cakes.

CALLAS

3 eggs.
1 level cupful (½ pound) sugar.
2 tablespoonfuls cold water.
1 level cupful (½ pound) flour.
1 level teaspoonful baking powder.
Beat the eggs slightly. Add sugar, flour and baking powder sifted together, and cold water. Beat three minutes. Drop by tablespoonfuls on a greased and floured tin. Bake in a moderate oven until light brown.
While still hot roll into the shape of a cornucopia and tie with a string to keep shape.
When cold fill with sweetened and flavored whipped cream. Add powdered sugar to an egg yolk—beat until stiff enough to hold its shape. Use a little of this to form stems. This dessert will resemble a calla lily in appearance.
Sufficient for twelve callas.

BLUEBERRY OR HUCKLEBERRY TEA CAKE

½ cupful (¼ pound) butter.
1½ level cupfuls (¾ pound) sugar.
2 eggs.
1 cupful (½ pint) milk.
4 level cupfuls (1 pound) flour.
4 level teaspoonfuls baking powder.
¾ level teaspoonful salt.
2 cupfuls (1 pint) blueberries or huckleberries.
Cream butter and sugar thoroughly together, add eggs well beaten, and milk. Sift flour twice with baking powder and salt, and add to other ingredients. Dust berries with flour and add them to the batter. Mix carefully and divide into two well-greased square cake tins, and bake in a steady oven for three-fourths of an hour. Cut into squares and serve hot with butter and powdered sugar. Sufficient for twelve squares.
This batter may be baked in greased muffin tins.

MADELINES

1 cupful (8 ounces) butter.
1 level cupful (½ pound) sugar.
6 eggs.
1 teaspoonful lemon extract.
1 level teaspoonful baking powder.
2 level cupfuls (½ pound) flour.
¾ level teaspoonful salt.
Fondant icing.
Glaze cherries.
Cream butter and sugar thoroughly together with a wooden spoon, add eggs, one at a time, and beat well, then add extract, and flour sifted with baking powder and salt. Mix well.
Carefully grease some plain dariole or timbale molds and set them on a baking tin. Fill molds three-fourths full with mixtures, and bake in a hot oven for twenty minutes. When cold, turn upside down and pile a spot of fondant on each one. Finish by placing a half a cherry in the center of each spot of icing.
Sufficient for twelve Madelines.

ORANGE TEA CAKE

1½ level teaspoonfuls baking powder.
1½ level cupfuls (6 ounces) flour.
3 eggs, separated.
1 tablespoonful orange juice.
1½ level cupfuls (¾ pound) sugar (scant).
1 level teaspoonful grated orange rind.
½ cupful (1 gill) boiling water.
¾ level teaspoonful salt.
ORANGE FROSTING:
Confectioners' sugar.
1 orange.
Candid orange peel.
For Cake:—Beat yolks of eggs thoroughly, add strained orange juice and sugar and beat for ten minutes, then add salt, orange rind, boiling water, whites of eggs stiffly beaten, and flour sifted with baking powder. Divide into small greased and floured gem pans, and bake in a quick oven for ten minutes. Cool and ice with orange frosting, and decorate with tiny pieces of candid orange peel.
For Frosting:—Sift confectioners' sugar into a bowl (about two cupfuls), add strained juice of orange and beat well together; if too thin add a little more confectioners' sugar.
Sufficient for twenty cakes.

SANDWICH FILLING NO. 2

4 ounces cream cheese.
2 tablespoonfuls condensed milk.
3 tablespoonfuls chopped nuts.
1 tablespoonful chopped pickle.
½ teaspoonful salt.
Mix all ingredients together and spread between thin slices of bread.

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RECIPES

SOFT GINGERBREAD

1 cupful (½ pint) molasses.
¾ cupful (1½ gills) sweet or sour milk.
1½ level cupfuls (6 ounces) flour.
1 egg.
1 level tablespoonful (½ ounce) shortening.
1 level teaspoonful ginger.
½ level teaspoonful cinnamon.
2 level teaspoonfuls baking powder.
¼ level teaspoonful soda.
½ level teaspoonful salt.
Beat egg, add molasses, ginger, cinnamon, salt and milk; soda dissolved in hot water, flour and baking powder sifted together, then melted shortening. Bake in sheet tin. Sufficient for six persons.

BUCKWHEAT COOKIES

2 eggs.
1 level cupful sugar.
½ cupful shortening.
1½ level cupfuls buckwheat flour.
1 level teaspoonful baking powder.
¼ level teaspoonful salt.
½ level teaspoonful cloves.
½ level teaspoonful cinnamon.
Beat the eggs, add sugar and melted shortening, and beat until thoroughly mixed. Then sift all dry ingredients together and add slowly. Mix well and roll on board ¼ inch thick and cut with cookie cutter. Bake on a well-greased tin in moderate oven for fifteen minutes. Sufficient for forty-eight cookies.

FAIRY CAKES

2 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
6 tablespoonfuls (3 ounces) butter.
¾ cupful (1 ounce) chopped nut meats.
4 level tablespoonfuls (2 ounces) currants.
¼ level teaspoonful powdered mace.
Pinch salt.
2 eggs.
2 tablespoonfuls milk.
Sift flour and baking powder into a basin, rub butter into flour and mix well. Add nut meats and currants, and mix with sugar, mace, salt. Beat up eggs, add milk, and mix gradually with the dry ingredients into a fairly stiff paste. Put this in small heaps on a buttered tin, and bake in a moderately hot oven for twenty minutes.
Take from the oven and cover with sifted sugar.
Sufficient for twelve cakes.

FRENCH COOKIES

1½ level cupfuls (¾ pound) brown sugar.
1 level cupful (½ pound) butter.
2 eggs.
2 level tablespoonfuls cocoa.
1 cupful (½ pint) cold coffee.
1 cupful chopped raisins.
1 level teaspoonful baking powder.
1 level teaspoonful cinnamon.
½ level teaspoonful cloves.
1 level teaspoonful vanilla.
2 level cupfuls (¾ pound) flour.
Cream butter, sugar and eggs in mixing bowl, add cocoa, cinnamon, cloves, vanilla, coffee and raisins. Then add flour and baking powder sifted together. Pour into well-greased dripping pan. Bake in quick oven about twenty minutes. When cold cut in squares and spread with frosting.

CREAMED SALMON

2 cups salmon.
2 cups white sauce No. 1.
Cut the salmon into fine pieces, add to hot white sauce and serve on toast. This serves six people.

BARLEY COFFEE CAKES

¼ cupful shortening.
½ cupful molasses.
¼ cupful coffee.
1 egg.
1 level cupful barley flour.
1½ level teaspoonfuls baking powder.
¼ level teaspoonful cloves.
1 level teaspoonful cinnamon.
¼ level teaspoonful allspice.
½ cupful raisins.
Mix shortening, molasses, coffee and beaten egg. Then sift flour, baking powder and spices and stir into liquid. Beat all thoroughly and add raisins. Bake in muffin tins in moderate oven.

GINGER COOKIES

1 level cupful (½ pound) brown sugar.
1 level cupful (½ pound) shortening.
1 cupful (½ pint) molasses.
2 eggs, well beaten.
½ level teaspoonful salt.
2½ level teaspoonfuls baking powder.
1 level teaspoonful ginger.
½ level teaspoonful cloves.
½ level teaspoonful cinnamon.
¾ cupful (½ pound) sugar.
6 level cupfuls (1½ pounds) flour.
To mix, cream sugar and shortening, add molasses, eggs, salt and spices, flour and baking powder which have been sifted together, and turn out on well-floured board, roll one-eighth inch thick, cut any shape desired, bake in quick oven until golden brown. Sufficient for forty cookies.
Note:—If unsalted shortening is used double the proportion of salt.

CHOCOLATE SQUARES

4 eggs, separated.
½ cupful (¼ pound) sugar.
½ level teaspoonful almond extract.
1½ level teaspoonfuls baking powder.
1 level cupful (½ pound) flour.
Chocolate frosting.
Chopped nut meats.
Beat the yolks of eggs and the sugar for ten minutes, remove the beater, add the extract, the flour sifted with the baking powder, and the whites of eggs beaten to a stiff froth. Turn into greased and floured baking sheet, and bake in a hot oven for fifteen minutes. Turn out to cool, then cut in squares. Dip the pieces of cake in chocolate icing and roll in chopped nut meats.
Sufficient for ten squares.

RUSSIAN PUDDING

¾ cupful (6 ounces) butter.
¾ cupful (4 ounces) sugar.
2 eggs.
1 level teaspoonful baking powder.
1½ level cupfuls (6 ounces) flour.
½ level teaspoonful salt.
½ level teaspoonful vanilla extract.
Few drops red color.
1 square (1 ounce) bitter chocolate.
4 tablespoonfuls milk.
Hot milk or sweet sauce.
Cream butter and sugar together, add eggs, well beaten, then stir in flour, sifted with baking powder and salt; add vanilla extract. Now divide mixture into three portions. Color one a pretty pink with red color, leave one plain, and into the third stir chocolate which has been dissolved in milk. Now butter a pudding mold, put mixture in by spoonfuls, alternating colors as much as possible. Cover with buttered paper and steam steadily for two hours. Turn out and serve with any preferred sweet sauce or hot milk. Or serve decorated with whipped and sweetened cream. Sufficient for nine persons.

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RECIPES

CREME CAFE

1½ cupfuls coffee.
1 cupfuls whole milk.
2 eggs.
1-3 cupful brown sugar.
1-3 cupful granulated sugar.
¾ tablespoonful gelatine.
½ teaspoonful salt.
1½ teaspoonfuls vanilla.
1 cupful finely chopped toasted almonds or walnut meats.
Combine the coffee, milk and gelatine and scald it over boiling water. Separate the eggs, add the salt and the "two" sugars to the yolks, creaming them thoroughly together. Add this to the scalded mixture and cook, stirring constantly, for two or three minutes, until the mixture coats the spoon. Chill, add the vanilla, fold in the whipped egg whites and freeze in three parts cracked ice to one of ice-cream salt. The nuts should be added when the mixture is half frozen and a few may be reserved, if desired, for the garnishing of each serving. Whipped cream may be used as a further garnish.

COFFEE MOUSSE FRAPPE

1½ cupfuls coffee.
1½ cupfuls whole milk.
1 cupful whole milk.
1 cupful sugar.
1 tablespoonful gelatine.
1-3 teaspoonful salt.
1½ teaspoonfuls vanilla.
1½ cupfuls heavy cream.
Pour enough of the coffee over the gelatine to cover it. Then combine the remaining coffee with the milk, sugar and salt and bring to boiling point. Stir in the softened gelatine and let stand until slightly solidified, or just about the consistency of an unbeaten egg-white. Then fold in the cream, which should be whipped solid, and the vanilla. Pour into a mould, put a piece of paraffin paper over the top, allowing the edges to extend well over the mould. Set the cover on tight and bury in equal parts of crushed ice and ice-cream salt, allowing it to stand for four hours, when unmoulded the mixture will have separated, making one cream layer and another more of the consistency of a frappe. Serve plain, or with a garnish of whipped cream and nuts, or with a maple or coffee caramel sauce.

COFFEE SPANISH CREAM

1½ tablespoonfuls gelatine.
2 cupfuls milk.
1 cupful coffee.
½ cupful sugar.
3 eggs.
Few grains salt.
1 teaspoonful vanilla.
Combine the milk, coffee and gelatine in a double boiler and cook the mixture over hot water until the gelatine is completely melted, about twenty minutes. Beat the egg yolks, stir in the sugar and salt and add to the hot milk and coffee. Stir constantly until the mixture thickens and coats the spoon. Then remove at once from the heat, add the vanilla and pour the mixture into the egg-whites, whipped until stiff. Transfer to a large mould, which has been rinsed with cold water, or to individual moulds, if desired, and let stand until firm. This will take at least six hours in a cool place. Serve with cream or whipped cream, or with a marsh-mallow or caramel nut sauce.

WALNUT MACAROONS

White of 2 eggs.
4 level tablespoonfuls (2 ounces) powdered sugar.
1 level teaspoonful flour.
½ level teaspoonful baking powder.
4 tablespoonfuls finely chopped walnuts.
Mix all together until stiff, and drop by spoonfuls on well-greased tin. Bake in quick oven.

RECIPES

COFFEE RICE PUDDING

¼ cupful unpolished rice.
½ cupful sugar.
¾ teaspoonful salt.
1½ cupfuls coffee.
2 cupfuls milk.
1 teaspoonful vanilla extract or rose extract.
Wash the rice and place it in a well-oiled pudding dish. Add the sugar, salt, the extract, the coffee and milk, stir thoroughly together and set to cook in a slow oven, not more than 300 degrees F. Stir every twenty minutes for three times, then cover and bake very gently for an hour longer. Serve with sweetened whipped cream, with plain cream, or with coffee caramel sauce.

COFFEE CREAM NUT FILLING

1 tablespoonful coffee.
1 cupful milk.
6 tablespoonfuls corn-starch.
¼ teaspoonful vanilla.
Few grains salt.
1 egg.
1-3 cupful chopped walnut meats.
Scald the coffee in three-fourths cupful of the milk, then strain out the grounds. In the meantime, add the corn starch to the remaining milk. Stir it into the coffee-flavored milk and cook over hot water until thick, stirring occasionally. Beat together the sugar, egg and salt, add it to the thickened mixture over one of the cake layers. Then set the other gently in place. The top layer should be fed, before this is done.

COFFEE CREAM NUT CAKE

Prepare a plain, one-egg cake mixture, baking it in two layers. When cool, put together with coffee cream nut filling and cover with coffee icing.

CHOCOLATE DELIGHTS

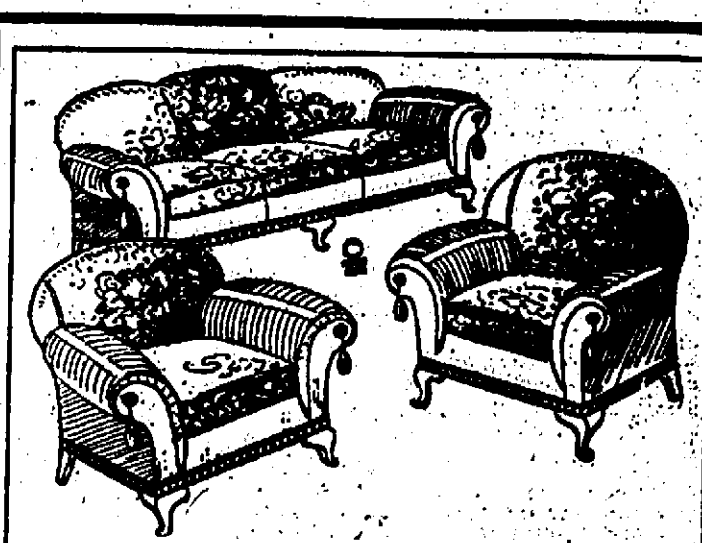
2 squares (2 ounces) unsweetened chocolate.
3 eggs.
¾ cupful (4 ounces) butter.
1 level cupful (½ pound) sugar.
1 level teaspoonful baking powder.
¾ cupful (3 ounces) flour.
½ level teaspoonful salt.
1 teaspoonful vanilla extract.
1 level cupful (½ pound) chopped English walnut meats.
Grate chocolate and beat eggs slightly. Melt butter, add chocolate, eggs, sugar, extract, flour sifted with baking powder and salt, and add nut meats. Mix well and spread in a large greased shallow pan, and bake for twelve minutes in a moderate oven.
Cut in squares while warm.
Sufficient for thirty squares.

FISH CROQUETTES

2 cups cold cooked fish.
1 cup white sauce No. 2.
Salt and pepper.
Put fish apart in small pieces, using fork. Season with salt and pepper and add to white sauce No. 2, then put on plate and cool. Shape, roll in crumbs, then in slightly beaten egg and again in bread crumbs and fry in deep fat. Drain and garnish with parsley. This serves six people.

FRENCH TOAST

2 eggs.
½ teaspoonful salt.
¾ cup condensed milk.
½ cup water.
8 slices stale bread.
Beat eggs slightly, add salt, water and condensed milk. Dip pieces of bread in this mixture, brown in frying pan with plenty of hot grease in it. Turn and brown on other side. Serve with jelly or syrup. This serves four people.

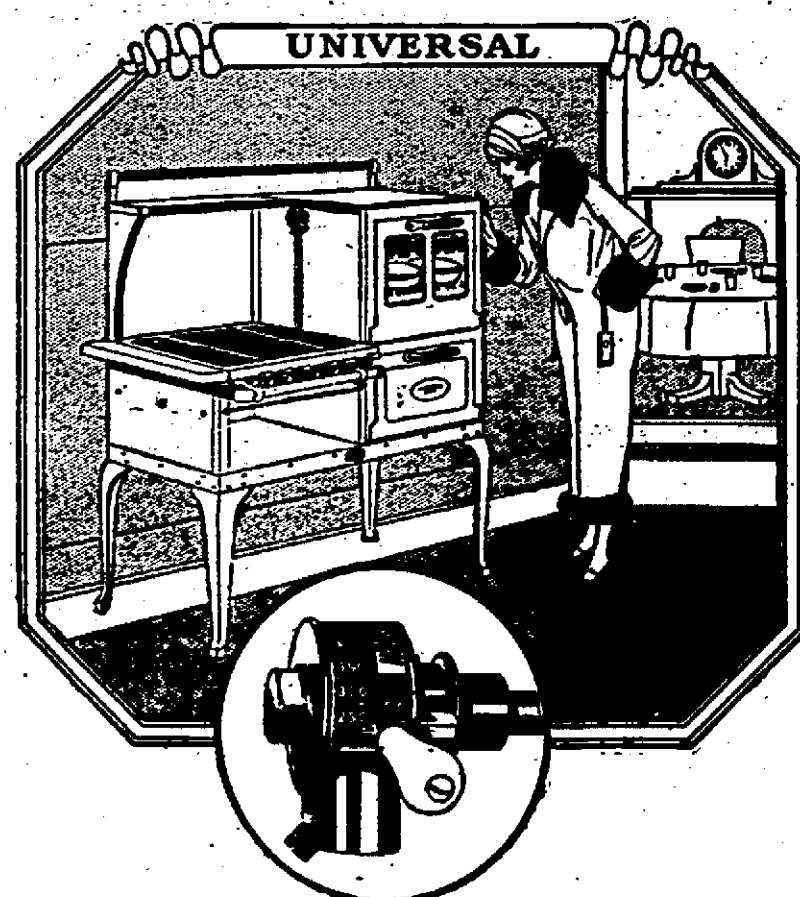


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RECIPES

ENGLISH PLUM PUDDING

4 level cupfuls (1 pound) currants.
2 level cupfuls (12 ounces) raisins.
2 level cupfuls (¾ pound) glace cherries.
2 level cupfuls (1 pound) seeded raisins.
4 level cupfuls (1 pound) chopped suet.
2-3 level cupfuls (1 pound) brown sugar.
4 level cupfuls (1 pound) shredded mixed candied peels.
1 pound peeled and chopped apples.
2 level cupfuls (¾ pound) bread crumbs.
5 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
1 level teaspoonful salt.
2 tablespoonfuls (1 ounce) butter.
1 level cupful (¾ pound) blanched and chopped almonds.
2 orange rinds, grated.
2 lemon rinds, grated.
2 nutmegs, grated.
1 level tablespoonful powdered cinnamon.
1 level tablespoonful powdered ginger.
10 eggs.
1 cupful (½ pint) brandy or fruit juice.
Clean fruit carefully and put into a large mixing bowl, add cherries cut in halves, sugar, peels, apples, bread crumbs, baking powder, flour, salt, butter, nuts, rinds of oranges and lemons, spices, eggs well beaten, and brandy or fruit juice. Mix thoroughly and allow to stand in a cool place for one hour. Divide into two well-greased molds, cover, and steam steadily for ten hours.

CHERRY PUDDING

2 tablespoonfuls (1 ounce) butter.
1 level cupful (¾ pound) sugar.
3 eggs.
1 cupful (½ pint) milk.
1 tablespoonful lemon juice.
8 level teaspoonfuls baking powder.
8 level cupfuls (¾ pound) flour.
¾ level teaspoonful salt.
4 level cupfuls (1 quart) stoned cherries.
CHERRY SAUCE:
1 level cupful (¾ pound) sugar.
¾ cupful (½ pint) cream.
1 egg.
¾ cupful (2 ounces) butter.
1 level cupful (½ pint) stoned cherries.
For Pudding—Cream butter and sugar thoroughly together, add eggs well beaten, milk, lemon juice, and flour sifted with baking powder and salt, and add cherries. Pour into a large greased mold, cover with greased paper and steam steadily for two and one-half hours. Turn out and serve hot with sauce.
For Sauce—Melt butter and sugar in a saucepan, add cream, egg well beaten, cherries cut in halves, and make very hot.
Sufficient for seven to nine persons.

LEMON POT PIE

2 level teaspoonfuls baking powder.
1½ level cupfuls (6 ounces) flour.
¾ level teaspoonful salt.
¾ cupful (¾ pound) butter.
Cold Water.
1½ level cupfuls (¾ pound) sugar.
2 lemons.
Sift flour, baking powder and salt into bowl, add butter and cut into flour with knife, then rub it in with the tips of the fingers and add sufficient cold water to make a stiff paste.
Put two cupfuls of cold water into a saucepan, add sugar and strained juice of lemons, bring to boiling point and allow to boil for twenty minutes. Then drop paste from a spoon into this boiling liquid and cover, permitting it to boil for twenty minutes longer.
Serve hot or cold with cream, or butter and sugar. Sufficient for six persons.

PLUM DUFF

2 level cupfuls (½ pound) flour.
2 level teaspoonfuls baking powder.
¾ level teaspoonful salt.
¾ level cupful (¾ pound) sugar.
1 level cupful (½ pound) chopped suet.
1 level cupful (½ pound) seeded raisins.
½ level teaspoonful powdered nutmeg.
1 egg.
1 cupful (½ pint) milk.
Mix flour, baking powder, salt and sugar together, and sift into a bowl, add suet, raisins, nutmeg, egg well beaten and milk. Beat for three minutes, pour into a greased mold, cover with greased paper and steam steadily for three hours. Turn out onto hot dish, and serve with hot milk or any preferred sweet sauce, or hard sauce.
Sufficient for six persons.
If the pudding is boiled in a pudding cloth omit one-fourth cupful of the milk.
Plum duff may be put in baking powder cans and boiled over the camp fire.

STEAMED SUET PUDDING

¾ cupful (2 ounces) suet, chopped fine.
¾ cupful (6 ounces) sugar.
1 cupful (½ pound) raisins.
1 level teaspoonful cinnamon.
½ level teaspoonful grated nutmeg.
¾ level teaspoonful salt.
¾ cupful (¾ gill) fruit juice.
3 slices stale bread.
1 cupful (¾ pound) flour.
2 level teaspoonfuls baking powder.
¾ cupful (1 gill) milk.
Put suet, sugar, raisins, cinnamon and nutmeg into a bowl. Soak bread in milk and add to other ingredients, adding flour, baking powder and salt after stirring together. Mix all thoroughly, turn into a well-greased one-pound baking powder can and steam for two hours. Serve hot with hard sauce.
Sufficient for eight persons.

APPLE ROLY POLY

4 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
2 level cupfuls (¾ pound) whole wheat flour.
2 level cupfuls (½ pound) chopped suet.
1 level teaspoonful salt.
1 level cupful (¾ pound) sugar.
3 pounds peeled and chopped apples.
1 lemon.
Mix flour with baking powder, add suet, salt, one tablespoonful of the sugar and enough milk or water to make a smooth, soft dough. Turn out onto a floured baking board, knead lightly, and roll out to one-fourth inch in thickness. Mix apples with grated rind and strained juice of lemon, sprinkle these over pastry, wet pastry edges with cold water, roll up and seal edges and ends thoroughly. Roll in a pudding cloth, soaked and floured, and tie up; plunge into a pan of fast boiling water and boil steadily for three hours. Remove cloth, place the roly poly on a hot platter and serve hot with hot milk.
The roly poly may be folded and laid in a greased mold, covered with greased paper and steamed for three and one-half hours.
Other fruits may be used in place of the apples. Sufficient for eight to nine persons.

CREAMED LOBSTER

2 cups lobster.
2 cups white sauce No. 1.
Cut the lobster into fine pieces, add to hot white sauce and serve on toast. This serves six persons.

RECIPES

CORN PARKER HOUSE ROLLS

2 level cupfuls corn flour.
 1/2 cupful barley flour.
 4 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 2 level tablespoonfuls shortening.
 1 egg.
 1 1/2 cupfuls milk.
 2 tablespoonfuls syrup.
 Sift dry ingredients together; cut in shortening. Beat eggs, add milk and syrup, and combine with dry ingredients. Roll one-half inch thick, brushing lightly with any cooking oil. Turn over as for Parker House Rolls and bake from fifteen to twenty minutes in hot oven.

CORN BREAD

1 tablespoonful (1/2 ounce) butter.
 2 level tablespoonfuls (1 ounce) sugar.
 2 eggs, separated.
 1/2 level teaspoonful salt.
 1 level cupful (6 ounces) cornmeal.
 3 level teaspoonfuls baking powder.
 1 level cupful (4 ounces) flour.
 1 cupful (1/2 pint) milk.
 Cream butter and sugar thoroughly together, and yolks of eggs one by one; then beat whites of eggs to a stiff froth and add them with the corn meal, flour sifted with baking powder and salt and milk. Mix lightly together until all is thoroughly well mixed, then into well-greased and floured shallow baking pan and bake in a moderately hot oven for fifteen minutes, or until done. Break or cut in pieces.
 This mixture may also be used for corn muffins or gems by baking in muffin rings or gem pans.
 Sufficient for six persons.

SWEET POTATO FONE

By Mrs. C. W. Tilden, Los Angeles, Cal.
 2 cupfuls (1 pint) grated sweet potatoes.
 1 cupful (1/2 pint) sweet milk.
 1 level teaspoonful ginger.
 2 level tablespoonfuls (1 ounce) brown sugar.
 2 level tablespoonfuls (1 ounce) melted butter.
 1 1/2 level-cupfuls (6 ounces) flour.
 4 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 Beat first five ingredients thoroughly together. Sift flour, salt and baking powder together twice, and add to first mixture, beat a minutes, turn into a buttered baking dish and bake in moderate oven for three-quarters of an hour. Serve in baking dish. This is a spoon bread and should be served as soon as taken from oven. Sufficient for six persons.

POLENTA BREAD

2 level cupfuls corn flour.
 2 cupfuls boiling water.
 1 1/2 cupfuls milk.
 2 eggs.
 1 level teaspoonful salt.
 2 level teaspoonfuls fat.
 4 level teaspoonfuls baking powder.
 Soak corn meal with the boiling water, then add the milk, rice, salt, beaten eggs and fat. Sprinkle in the baking powder and mix well. Bake in shallow pans about twenty minutes in quick oven and serve before it cools.

NEW ENGLAND CORN MUFFINS

1 level cupful (6 ounces) corn meal.
 1/2 cupful (3 ounces) flour.
 8 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 1/4 cupful (4 tablespoons) molasses—or 2 level tablespoons (1 ounce) sugar.
 1 cupful (1/2 pint) milk.
 1 egg, well beaten.
 1 tablespoon (1/2 ounce) melted butter.
 1 tablespoon (1/2 ounce) melted butter.
 Sift together the corn meal, flour, baking powder, su-

gar (if used), and salt. Mix thoroughly milk and molasses (if used in place of sugar). Add to dry ingredients slowly, then add egg and melted butter. Bake in muffin tins twenty-five minutes.
 Sufficient for twelve muffins.

WHOLESOME CORN MUFFINS

1/2 level cupful (3 ounces) corn meal.
 1/2 level cupful wheat or graham flour.
 3 level teaspoonfuls baking powder.
 1/4 level teaspoonful salt.
 1 cupful (1/2 pint) milk.
 1 tablespoonful molasses.
 1 tablespoonful melted shortening.
 Sift corn meal, flour, salt and baking powder together. Stir in milk, molasses and shortening. Mix all thoroughly and pour into well-greased muffin tins. Bake in hot oven for about twenty-five minutes. Sufficient for six muffins.

SWEET POTATO GEMS

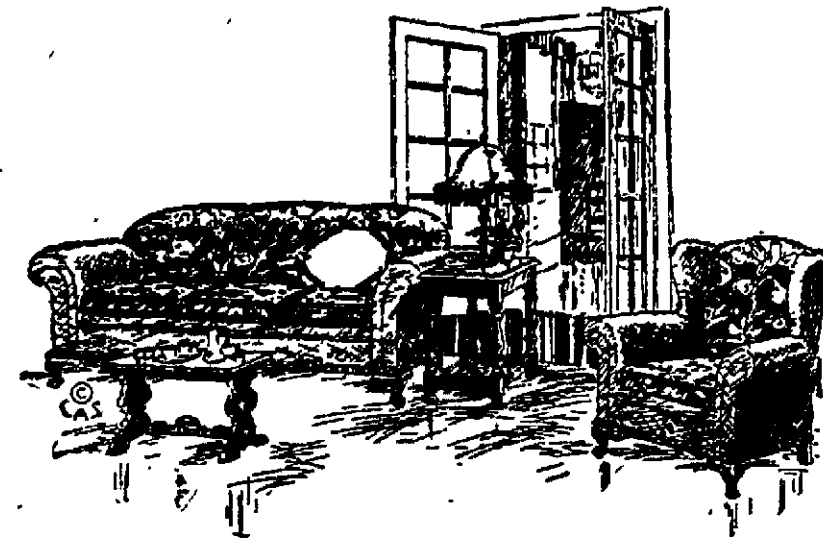
3 good sized baked sweet potatoes.
 1 level tablespoonful shortening.
 1 level teaspoonful salt.
 1 1/4 cupfuls milk.
 1 egg.
 3 level teaspoonfuls baking powder.
 1 level cupful corn flour.
 1 level cupful cooked hammy.
 Break three good sized sweet potatoes into halves, take out the centers and press through a sieve; add shortening, salt, milk and well-beaten egg. Sift baking powder with the flour, add to previous mixture, beating thoroughly; fill well-greased gem pans three quarters full, and bake in quick oven about twenty-five minutes.
 Left-over white or sweet potatoes may be used.

RICE AND CORN MEAL BREAD

By Miss Emma Collins, Albany, Cal.
 1 level cupful (1/2 pint) cold boiled rice.
 1 level cupful (6 ounces) corn meal.
 1 level cupful (1/2 pound) flour.
 6 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 1 egg.
 1 cupful (1/2 pint) milk.
 Beat the egg until light. Add milk, salt, corn meal and rice, and lastly flour sifted with baking powder.
 Mix thoroughly and beat hard. If necessary stir in the extra large tablespoons milk. Bake in three well-greased layer cake pans in hot oven for thirty minutes. When done turn out onto plate and arrange like a layer cake, spreading two layers with butter, dusting the top with powdered sugar. If desired, the egg may be omitted and another half level teaspoonful baking powder added instead.
 This makes a delicious hot bread for tea.
 Sufficient for six persons.

SARDINE BISCUITS

Filletted sardines.
 3 level teaspoons baking powder.
 2 level cupfuls (1/2 pound) flour.
 1/2 level tablespoonfuls (1 1/2 ounces) lard.
 2 level tablespoonfuls (1/2 pint) milk, scant.
 Sift flour, baking powder and powder and one-half teaspoonful of salt into a basin, add lard and butter, cut them in with a knife and then rub them with tips of fingers, add gradually enough milk to make a soft dough. Toss onto a slightly floured board and pat and roll with a rolling pin until one inch thick. Cut out with a small, round cutter dipped in flour, place close together on a greased tin, bake in a hot oven from eight to ten minutes. Split white hot and place together with the sardines, seasoned with salt, between the rounds.
 If liked, the sardines may be moistened with some of the sardine oil.
 Sufficient for twenty-four small biscuits.



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WHY CLOTHES WEAR OUT

"Why do clothes wear out?"

Naturally there are a number of reasons why they do. Many may be classed as unavoidable and may be blamed on no one in particular. Wear and usage, laundering or dry cleaning, dust, mica, moth, ants, perspiration, sunlight, rain or snow all have their influence on the life of fabrics. And so we find that a distinction must be made between reasonable or ordinary wear and unreasonable or extraordinary wear. We find ourselves now asking, "Why do textiles wear out prematurely?"

CREATORS OF PUBLIC PREJUDICE

It is regrettable that the moment a garment wears out a little sooner than expected, the housewife must instinctively draw the conclusion that the laundry is at fault. Public prejudice firmly rooted in hard to unseat. There is absolutely no doubt that the laundry of today is suffering from the sins of the past. Nor are past offenders entirely at fault. There are certain plants today in almost every community that are a disgrace to the industry, now ranked with the first ten in American industry. Operated with a complete lack of system, knowledge of the technique of laundering or of business ethics, such laundries are tearing down the very structure that the more progressive plants are striving to build. Attracted to the industry by the false lure of immense profits, these so-called laundryowners are daily creating public prejudice of the worse kind. There is no getting away from the fact that every laundry is judged more or less by its neighbor.

IMITATIONS CAUSE TROUBLE

Defective merchandise is another source of annoyance. Seconds and cheap imitations of good quality merchandise cause no end of trouble to the trade. Although overbleached and damaged materials may be sold as seconds, it is often questionable whether the housewife purchases them as such by the time they reach the retailer. Last fall a laundry in New Jersey was having considerable trouble with huck towels belonging to a certain hotel. A few washings and the towels would break into holes. Naturally enough, the thought of laundries ran through the mind of the hotel manager. The old public prejudice against the power laundry came to the fore. Examination of some of the new towels that had never been laundered told a very interesting story. It was found that they were nearly all stained a peculiar yellow spots. When testing the tensile strength of the warp threads in these yellow spots, average breaks of about thirty pounds were obtained, unstained sections in the same towel broke at sixty pounds. The yellow stains and tender sections were due to one of two things:

(1) Kier stains from improper boiling out before the bleach, or

(2) Oxidation, yellowed by drying and formed as a result of overbleaching.

Laundering had absolutely nothing to do with the problem. However, the manufacturer is not always at fault. For instance, the retailer may sell merchandise that should never be sold. A rather amusing case of this sort of thing came to our attention a short time ago. A shirt was sent in that had been worn once and never laundered. The filling had given way. Examination proved that the warp consisted of cotton and the filling of natural silk, badly tendered. We at once took up the matter with the manufacturer, who, not long afterwards, disclosed the rather startling information that the last order for this particular type of shirt had been filled on July 28, 1918. In other words, that shirt had been lying on a shelf for more than six years before being sold. It was badly shopworn.

We use only the very best supplies in our washing methods. Eight or ten classifications are made out of the average family wash, besides this, delicate articles are always washed alone.

Let Us Do Your Washing the Damp Wash Way
MONDAY, TUESDAY and WEDNESDAY
 16 pounds for 80c — 5c for each pound only
THURSDAY and FRIDAY
 12 pounds for 60c — 5c for each pound only

Uneda Damp Wash Laundry Phone 667

RECIPES

NEW ENGLAND NUT BREAD

1/2 cupful (1/2 pound) sugar.
 1 1/2 cupfuls (3/4 pint) milk.
 4 level cupfuls (1 pound) flour.
 6 level teaspoonfuls baking powder.
 1 level dessertspoonful (2 level teaspoonfuls) salt.
 1 level cupful (1/4 pound) chopped walnuts.
 Mix ingredients and allow to stand twenty minutes. Bake in a moderate oven three quarters of an hour.
 Sufficient for one medium sized loaf.

MOCK NUT BREAD

4 level cupfuls (1 pound) flour.
 2 level tablespoonfuls brown sugar.
 4 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 1 egg.
 1 cupful (1/4 pound) Grape Nuts.
 2 cupfuls (1 pint) milk.
 Beat egg in mixing bowl. Add salt, sugar, milk and Grape Nuts, then flour and baking powder sifted together. Mold into two small loaves and bake in moderate oven forty minutes.

PEANUT BUTTER BISCUITS

4 level teaspoonfuls baking powder.
 2 level cupfuls (1 pound) flour.
 1 level tablespoonful (1/2 ounce) sugar.
 1 tablespoonful (1/2 ounce) lard or drippings.
 3 level tablespoonfuls peanut butter.
 2 eggs.
 Milk enough to make a soft dough.
 Sift the flour, baking powder, salt and sugar into a bowl. Cut in the lard and peanut butter with a knife, or rub them in with tips of the fingers. Beat eggs and add them with sufficient milk to make a soft dough. Turn out onto a floured baking board, knead lightly, roll out, cut with a cutter, brush over with a little beaten egg, sprinkle with sugar, and bake from twelve to fifteen minutes in a moderate oven. Sufficient for twelve biscuits.

REATEN BISCUITS

6 level teaspoonfuls baking powder.
 4 level cupfuls (1 pound) flour.
 1 level teaspoonful sugar.
 1 level teaspoonful salt.
 2 level tablespoonfuls (1 ounce) butter or lard.
 1 egg—separated.
 1 1/2 cupfuls (3/4 pint) milk or milk and water.
 Sift flour, baking powder, sugar and salt into a basin, add shortening, cut it in with a knife, then rub it in as lightly as possible with the tips of the fingers. Beat up white of egg to a stiff froth, add milk to it and stir into the dry ingredients. Mix with a flexible knife, and turn out onto a floured baking board. Beat with a rolling pin until the dough blisters, then roll out about three-fourths of an inch thick. Cut into biscuits, and lay them, not touching each other, on a greased baking pan, brush over the tops with yolk or egg beaten and mixed with one tablespoonful of milk, and bake in a quick oven for fifteen minutes.
 Sufficient for twenty-five biscuits.

"HOT-DOG" Dainties

4 level cupfuls (1 pound) flour.
 1 level teaspoonful salt.
 5 level teaspoonfuls baking powder.
 1 pound small smoked sausages.
 4 level tablespoonfuls (2 ounces) lard.
 About 2 cupfuls milk—or milk and water.
 Brush each sausage with mustard.
 Sift flour, salt and baking powder together. Work in lard and gently mix in milk enough to make a smooth dough, soft enough to be handled easily without being stiff. Roll out about 1/4 inch thick. Cut in small squares. Lay one smoked sausage in each square; roll up and fasten securely by pinching dough together. Place in a pan a little distance apart and bake in a quick oven until brown.

BISCUITS

2 level cupfuls (1/2 pound) flour.
 4 level teaspoonfuls baking powder.
 1 level teaspoonful salt.
 2 level tablespoonfuls (1 ounce) butter or 1 tablespoonful butter and 1 tablespoonful lard.
 1/2 cupful (1/4 gills) to 1 cupful milk.
 Mix flour, baking powder and salt and sift into a basin; add butter or lard, and chop with a sharp knife until mealy. Add milk gradually until mixture is soft and spongy. Turn onto a slightly floured baking board and roll lightly until of a uniform thickness, about one-half inch. Cut with a floured biscuit cutter, place on a greased tin and bake for twelve to fifteen minutes in a quick oven. Biscuits should always be separated on the pan, as they will be more delicate and lighter than when placed close together.
 Sufficient for twelve biscuits.

CONSERVATION MUFFINS

1 1/2 cupfuls oatmeal run through chopper.
 1 level cupful corn flour.
 3 1/2 level teaspoonfuls baking powder.
 1 egg.
 1 level teaspoonful salt.
 1 1/2 cupfuls milk.
 Sift and mix dry ingredients, add milk to beaten egg and combine mixtures. Bake thirty minutes in well-greased muffin pans in a moderate oven.

CANTON BISCUITS

3 level teaspoonfuls baking powder.
 2 level cupfuls (1/2 pound) flour.
 1 level teaspoonful salt.
 1 level tablespoonful (1/2 ounce) sugar.
 2 level tablespoonfuls (1 ounce) lard.
 1/2 cupful (1/4 gills) milk.
 1/2 cupfuls (2 ounces) chopped preserved Canton ginger.
 Sift, baking powder and salt together, and rub in the shortening with the tips of the fingers; add ginger and then milk, mix lightly, roll out and cut quickly with a biscuit cutter; lay on greased tins and bake in a quick oven for ten to twelve minutes. Serve hot for luncheon or tea.

OATMEAL BREAKFAST GEMS

1 level cupful (1/2 pint) cooked oatmeal.
 1 1/2 level cupfuls (3/4 pound) flour.
 4 level teaspoonfuls baking powder.
 2 level tablespoonfuls (1 ounce) sugar.
 1/2 cupful (1 gill) milk.
 1 egg.
 2 level tablespoonfuls (1 ounce) butter.
 Mix and sift together flour, baking powder, salt and sugar. Beat egg, add milk, melted butter and oatmeal. Then add dry ingredients, beat all thoroughly and pour into well-greased gem pans and bake in quick oven.
 Sufficient for twelve gems.

MARMALADE BUNS

4 level teaspoonfuls baking powder.
 4 level cupfuls (1 pound) flour.
 1 level teaspoonful salt.
 4 level tablespoonfuls (2 ounces) butter.
 1/2 cupful (4 ounces) sugar.
 1 egg.
 1/2 cup (1/4 pint) milk.
 1 level teaspoonful orange extract.
 Marmalade, orange or grapefruit.
 Sift together flour, baking powder and salt; next cut and rub in butter and add sugar. Beat up egg, add extract and milk, and stir these into the other ingredients, making the whole to a stiff paste.
 Divide the mixture into fourteen or sixteen pieces, shape each into a neat ball, make a small hole in the middle, put in a little marmalade, and close it up again. Place the buns on greased baking tins with the sides which have the holes downwards. Brush over with little milk and sprinkle with fine sugar. Bake in a hot oven for twenty minutes.
 Any preferred preserve may be used in place of the marmalade.

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111 S. Appleton St. Spector Bldg.

RECIPES

TOASTED CHEESE SANDWICHES
Cut day old bread into thin slices. Spread one slice thickly with mashed package Cheese; cover with another slice and trim away the crusts. Place sandwiches under gas broiler and toast both sides a nice brown. Serve immediately.

RICE AU GRATIN
1 cupful uncooked rice.
6 cupfuls boiling water.
1½ teaspoonful salt.
½ cupful thin cream.
1 package Pimento Cheese.
Add salt to water. Wash and drain rice, stir into the boiling water and cook until tender. Drain. Mash one package Pimento Cheese, add cream gradually and beat until well blended. Mix with hot rice, pour into buttered baking dish and set in medium oven ten minutes.

CHEESE OMELET
4 eggs.
4 tablespoonfuls cream or milk.
¼ teaspoonful salt.
1 tablespoonful melted butter.
1 package Cheese.
Beat eggs with salt and cream. Put butter into frying pan, then pour in the beaten eggs. Cook over low fire until well thickened but not too firm. Set pan under gas broiler until omelet is firm on top. Now cover top of omelet with package cheese broken into small pieces. Replace under broiler until cheese is melted. Do not fold, but slip carefully onto a hot plate and serve immediately.

MACARONI AND CHEESE
1 package macaroni.
2 quarts boiling water.
2 level teaspoonful salt.
3 tablespoonfuls melted butter.
3 level tablespoonfuls flour.
1½ cupful milk.
1 package cheese.
Add salt to water, then gradually drop in the macaroni, keeping the water boiling all the time. Boil twenty minutes or until tender. Some macaroni takes longer to cook than others. Drain. Mix flour with melted butter, add milk gradually and cook until smooth. Add one package of cheese broken into small pieces and stir until cheese is dissolved. Add macaroni, mix thoroughly and pour into buttered baking dish. Cook ten minutes in a slow oven.

CHEESE SALAD DRESSING
1 package Pimento cheese.
½ cupful salad oil.
1 tablespoonful vinegar.
¼ teaspoonful salt.
¼ teaspoonful dry mustard.
Mix cheese with fork and add oil gradually. Mix mustard and salt with vinegar and add to the dressing. Serve on lettuce or any liked vegetable salad.

DEVILED EGGS
6 eggs.
½ package Pimento cheese.
¼ teaspoonful dry mustard.
3 tablespoonfuls cream.
¼ teaspoonful vinegar.
Put eggs over fire in cold water and bring slowly to boiling point. Lower flame and simmer five minutes; then let stand until water is cool. Remove shell, cut eggs in halves lengthwise, remove yolks. Mash yolks with cheese, cream and seasoning and beat until well blended. Heap mixture into the whites of the eggs and garnish with thin strips of sweet pickle.

RECIPES

CHEESE SAUCE
3 tablespoonfuls melted butter.
3 level tablespoonfuls flour.
1½ cupfuls milk.
1 package Pimento Cheese.
Mix flour with melted butter, add milk and cook until thickened. Add cheese, broken in small pieces and stir until well blended. This sauce is delicious with any of the following: Boiled cauliflower, cabbage, celery, onions or asparagus. Also with sliced hard boiled eggs or cubed, boiled potatoes.

LIBERTY BREAD
(Revised)
1½ cupfuls flour.
1 level cupful corn flour.
¼ cupful bran.
1 level teaspoonful baking powder.
1 level tablespoonful shortening.
1½ cupfuls liquid (milk, or milk and water).
Sift flour, salt and baking powder; add bran and stir thoroughly; add all the mixture, then shortening. Beat all thoroughly, turn into well-greased bread tins and bake in a moderate oven fifty minutes.

BARLEY AND OAT BREAD
1½ level cupfuls barley flour.
1½ level cupfuls ground rolled oats.
6 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 eggs.
1 cupful liquid.
3 tablespoonfuls syrup.
4 level teaspoonfuls fat.
Sift dry ingredients together. Beat eggs, add liquid, then dry ingredients, syrup and fat. Beat all well and turn into well greased loaf tin. Bake in a moderate oven one hour.

PEANUT BUTTER BREAD
1 level cupful barley flour.
½ cupful rice flour.
¼ cup bran.
4 level teaspoonfuls baking powder.
1 level teaspoonful salt.
½ cup peanut butter.
½ cupful milk.
1 egg, slightly beaten.
4 tablespoonfuls syrup.
Mix and sift dry ingredients, cut in peanut butter, then add milk, egg and syrup to dry ingredients. Beat well and bake in a loaf in moderate oven about forty-five minutes.

HEALTH BREAD
4 level teaspoonfuls baking powder.
1½ level cupfuls (2¼ ounces) bran.
½ cupful (2 ounces) entire wheat flour.
½ cupful (2 ounces) rye flour or meal.
1 level teaspoon salt.
½ cupful (3 ounces) corn meal.
2 shredded wheat biscuits.
½ cupful (1 gill) molasses.
1 cupful (½ pint) milk.
1 cupful (½ pint) water.
Put baking powder and bran into a bowl, add entire wheat flour, rye flour sifted with salt, corn meal, shredded wheat biscuits crushed, molasses, milk and water. Beat thoroughly and pour into a well-greased mold, cover, and steam steadily for three to four hours.
Long standing improves the flavor and makes the bread darker.
Sufficient for one medium sized loaf which will serve six persons.

William Keller, O. D.
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A Few Words To The Wise

Use "Contamo-Tested Pasteurized Milk"

Three years ago when we adopted the "Contamo-Test" to safeguard our milk, we illustrated what the "Contamo-Test" is, and how it is applied, so that only the best milk possible to be obtained will be used by our company to go into our Commercial Milk, and while we have ever since run a weekly ad in The Post-Crescent to use.

"Contamo-Tested" Pasteurized Milk

We deem it advisable at this time to again remind the public of our fair city of what "Contamo-Tested" Milk means, and how it is applied. The "Contamo-Test" is a bacteria test, the milk to be tested is chemically colored, and is put into a warm water bath to develop the bacteria as fast as possible. If the milk subjected to this treatment will stand up for (4) four hours without changing the chemical color it is considered A. No. 1 milk, if (3½) three and one-half hours, it is considered No. 2 Milk, and so on down the line, and for your information I may state here, that in our experience we have found milk that only stood the test (2½) twenty-five minutes, now, we don't use any milk from any of our patrons that won't stand the test for (3½) three and one-half hours, for commercial purposes, such milk goes into our so-called surplus milk, or is rejected entirely when not fit to use for food, and to give you an idea of what bacteria is—bacteria means any foreign matter, be it small particles of manure, a speck of straw, a speck of hay, or a hair from the cow's flank, which is generally covered with manure and all of these, and many more go to make up what we call bacteria in milk. There is also good bacteria which are so essential to our health, for instance, the Lactic Acid bacteria which aids digestion, then there is the "Vitamins" in milk, the latest discovery, that is why good milk is the best food we can take, but, to get back to bacteria, if you want to get an idea of how fast bacteria grows—just take a drop of milk, and drop it into a glass of lukewarm water, hold it towards the light and see how fast it will saturate thru the water, and in a minute you can't detect it any more, yet you know it is in the water.

the same applies to any foreign matter which may gain access to milk, you may strain out the coarse stuff, but the effects remain in the milk, and will keep saturating thru the milk until it is checked by cold temperature, the same applies to disease bacteria such as Tuberculosis, Typhoid or other disease bacteria which may gain access to the milk thru the cow, air or persons, these bacteria or germs (as they are generally called) can't be destroyed or made harmless except by applying heat to a certain degree which we call pasteurization. Pasteurization will render milk perfectly safe but it won't make what we call contaminated milk good milk. That is why we have adopted the "CONTAMO-TEST" and it is the only test equal to a Chemical Analysis, to guard against contaminated milk. We are the only milk dealers in Appleton using the "Contamo-Test" in fact we are the only ones in Appleton that may use it, as we are licensed for protection, not only are we using the "Contamo-Test" to protect our customers against contaminated milk, but we have been educating our producers for years how to produce good, clean milk and are paying them hundreds, yes, thousands of dollars Premium annually, to produce milk which will stand the "Contamo-Test." This explanation should suffice to prove above a doubt that milk selected by the "Contamo-Test" is superior to milk that is simply sold by the producer as milk and to the consumer as milk—Therefore, Be Wise use "Contamo-Tested" Pasteurized Milk and be SAFE on the milk problem.

Sincerely,

Dairy Specialty Co. **PURE CONTAMOTESTED MILK**
Phone 834
"Tested before Tasted"

RECIPES

PLAIN BARLEY CAKE
½ cupful syrup.
½ cupful fat.
1 egg.
2-3 cupful milk or water.
2 level cupfuls barley flour.
1½ level teaspoonfuls baking powder.
½ level teaspoonful salt.
Cream, syrup and fat thoroughly, add beaten egg and milk; then sift in dry ingredients and pour into a shallow tin and bake about 25 minutes.
Two cupfuls stewed prunes, removing the pits, may be spread over the cake, after it is baked.
A few chopped nuts, sprinkled over the top, or served with whipped cream, will give one a delicious conservation dessert, to be served with a light meal.

SPICE CAKE
6 level tablespoonfuls shortening.
1 cupful syrup.
½ cupful sugar.
3 eggs.
2 level cupfuls barley flour.
1 level cupful rice flour.
½ level teaspoonful salt.
½ level teaspoonful cinnamon.
¼ level teaspoon allspice.
¼ level teaspoonful cloves.
1 tablespoonful ginger.
3 level teaspoonfuls baking powder.
1½ cupfuls milk.
Sift all dry ingredients together. Cream shortening, sugar and syrup; add well-beaten eggs, then milk and dry ingredients. Beat thoroughly and bake in a well-greased Turkish tin for about 45 minutes in a very moderate oven. This cake is sufficient for serving 12 people.

HASTY CAKE
¼ cupful (2 ounces) butter.
1 level cupful (½ pound) sugar.
¼ cupful (1 gill) milk.
2 eggs.
½ level teaspoonful orange or almond extract.
2 level teaspoonfuls baking powder.
1½ level cupfuls (5 ounces) flour.
Pinch salt.
Sift all dry ingredients together. Cream shortening, sugar and syrup; add well-beaten eggs, then milk and dry ingredients. Beat thoroughly and bake in a well-greased Turkish tin for about 45 minutes in a very moderate oven. This cake is sufficient for serving 12 people.

CHOCOLATE FROSTING
2 squares chocolate.
¾ cupful (5 ounces) sugar.
3 level cupfuls milk.
¼ level teaspoonful almond extract.
2 egg yolks.
For Cake—Cream butter and sugar together; add milk, whites of eggs, extract, and flour sifted with baking powder and salt. Beat for five minutes, then turn into a buttered and floured tin and bake thirty-five minutes. Turn out and cool.
For Frosting—Melt chocolate in top of a double boiler, add sugar and milk, and cook until smooth; add egg yolks and extract and cook for one minute. Spread on cake. Sufficient for one small cake.

MARYLAND BLACK CAKE
1 cupful (½ pound) butter.
2-3 level cupfuls (1 pound) brown sugar.
1 nutmeg, grated.
1 level dessertspoonful (2 level teaspoonfuls) powdered cinnamon.
1 level teaspoonful powdered cloves.
6 eggs, separated.
2½ level cupfuls (10 ounces) flour.
4 level cupfuls (2 pounds) seeded raisins.
6 level cupfuls (1½ pounds) currants.
2 level teaspoonfuls baking powder.

RECIPES

½ cupful (1 gill) molasses.
½ cupful (1 gill) sherry wine or fruit juice.
4 level cupfuls (1 pound) shredded candied citron peel.
Cream butter well; add one-half of sugar mixed with spices and mix well, now add remainder of sugar mixed with beaten yolks of eggs, and beat for five minutes. Beat up whites of eggs and add them to mixture. Now add flour mixed with currants and raisins cut in halves, baking powder mixed with molasses and wine. Mix carefully and place one-fourth of this mixture in a large cake pan lined with greased paper then sprinkle in a layer of citron. Repeat until batter and citron are all used. Bake in a moderate oven for four hours. Cover cake with greased paper while baking as it bakes easily. It may be necessary to put a pan of hot water in the oven to moderate the heat, or to place a tin or an asbestos mat underneath. Sufficient for one large cake.

GOLD CAKE
¼ cupful (2 ounces) butter.
¾ cupful (6 ounces) sugar.
5 egg yolks.
1 level teaspoonful baking powder.
1 level cupful (½ pound) flour.
1 level pinch salt.
¼ cupful (½ gill) milk.
¼ level teaspoonful orange extract.
Cream butter, add gradually sugar, and when thoroughly creamed, add yolks of eggs, well beaten. Sift flour, baking powder, and add, alternately with milk, to egg mixture. Stir in extract, and turn into a well-greased and floured small square loaf tin. Bake in a moderate oven for thirty minutes. Sufficient for a small cake.

CANADIAN WAR CAKE
2 level cupfuls (1 pound) brown sugar.
2 cupfuls (1 pint) hot water.
1 level teaspoonful salt.
1 level teaspoonful ginger.
1 level teaspoonful cinnamon.
1 level teaspoonful allspice.
1 package (1 pound) seedless raisins.
2½ level teaspoonfuls baking powder.
3 level cupfuls (¾ pound) flour.
Boil sugar, molasses, water and raisins together for five minutes, after it begins to bubble. When cold add flour and baking powder which have been sifted together, turn into well-greased tin and bake forty-five minutes in moderate oven.

WAR WAFFLES
4 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
2 egg—separated.
1 cupful (½ pint) milk.
4 level cupfuls (2 ounces) melted butter.
Mix flour with baking powder and salt and sift into bowl. Beat yolks of eggs, add butter and milk. Add this mixture gradually to dry ingredients, beating thoroughly. When well mixed fold in the stiffly beaten whites of eggs. Pour from a pitcher into the center of a hot, well-greased waffle iron. Serve with melted butter and maple syrup or with cinnamon and sugar. Other fat may be used in place of butter but the waffles will not brown as well.

WAR WAFFLES
1 level cupful corn flour.
1 level cupful rice flour.
1 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 eggs beaten separately.
1½ cupfuls milk.
4 level tablespoonfuls fat, melted.
Mix and sift dry ingredients. Beat yolks of eggs, add milk and combine gradually with first mixture. Add melted fat and fold in egg whites stiffly beaten. Pour from a pitcher into the center of a hot, well-greased waffle iron. Serve with maple syrup.

RECIPES

RICH WEDDING CAKE

1 1/2 level cupfuls (3/4 pound) butter.
1 1/2 level cupfuls (3/4 pound) sugar.
2 lemons.
2 oranges.
1 nutmeg, grated.
1 1/2 level teaspoonfuls powdered ginger.
1 1/2 level teaspoonfuls powdered cinnamon.
1/2 level teaspoonful powdered allspice.
1/2 level teaspoonful powdered mace.
6 eggs—separated.
1/2 cupful (1 gill) brandy or fruit juice.
2 level cupfuls (1/2 pound) shredded glace cherries.
1 1/2 level cupfuls (3/4 pound) currants.
1 1/2 level cupfuls (3/4 pound) seeded raisins.
1/2 level cupfuls (3/4 pound) sultana raisins.
1/2 level cupfuls (3/4 pound) shredded candied citron peel.
2 level cupfuls (3/4 pound) ground almonds.
2 level cupfuls (3/4 pound) baking powder.
1 level cupful (1 pound) flour.
1 level cupful (1/2 pound) rice flour.
1/2 level teaspoonful salt.
Cream butter, add gradually sugar, the grated rinds of lemons and oranges, and spices and beat for fifteen minutes, then add yolks of eggs, two by two, salt and brandy or fruit juice, then stir in nuts and peel, then sift in flour, rice flour and baking powder. Beat up whites of eggs and add them by degrees to mixture. Turn into a large papered tin, and bake carefully in a moderate oven for six hours. Put the cake aside until next day, then cover it over with frosting, leave until set, then ornament with icing in any pretty design, using an icing bag and tube.
Sufficient for one large cake.

OLD-FASHIONED POUND CAKE

2-3 cupful (3/4 ounces) butter.
2 level cupfuls (1/2 pound) flour.
1 level teaspoonful baking powder.
Pinch salt.
1 cupful (1/2 pint) eggs—5 eggs usually fill a cup; the eggs are measured before beating.
1 1/2 level cupfuls (12 ounces) sugar.
2 tablespoonfuls orange flower water.
Cream butter with flour. Add baking powder and salt to eggs and beat them very light with an egg beater. Add sugar gradually, and beat well, remove the beater, add egg mixture to creamed flour, using a wooden spoon, until all is mixed. Add orange flower water, and beat thoroughly with long, light strokes. Turn into a greased and floured shallow cake tin, and bake in a moderate oven for one hour.
Sufficient for one cake (for ten to twelve people).

DELICATE FRITTER BATTER

1 1/2 level teaspoonfuls baking powder.
1 level cupful (4 ounces) flour.
2 level tablespoonfuls (1/2 ounce) cornstarch.
4 level tablespoonfuls (2 ounces) sugar.
1/2 level teaspoonful salt.
1 egg—separated.
3/4 cupful (3/4 gill) milk (generous).
1 tablespoonful olive oil.
Mix flour, baking powder, cornstarch, salt and sugar and sift three times. Beat yolk and white of egg separately. Add beaten yolk and milk alternately to flour mixture; then add oil and beat until smooth. Finally fold in stiffly beaten egg white. Drop by spoonfuls into plenty of hot, but not smoking fat. Fry golden brown, turn, drain out with a skimmer, and lay on absorbent paper. Trim and dust with powdered sugar and serve at once.
Use this batter for plain fritters and for fruit and sweet fritters of all kinds. In using vegetables or shell fish, etc., omit the sugar. Thin slightly with milk when used with any filling. Whole canned fruits drained from syrup, apple rings, bananas, etc., may be used for filling; or oysters, clams, etc.
Sufficient for ten large fritters.
Banana Fritters Supreme—Cut ripe bananas in half

lengthwise, then crosswise. Soak for one hour in lemon juice and sugar to taste. Thin the above batter slightly with milk, dip in each section of banana and fry in hot fat. Drain and serve with melted currant jelly.

HOMINY FRITTERS

2 level cupfuls (1 pint) cold cooked hominy.
2 eggs.
1/2 cupful (1 gill) milk.
1/2 level teaspoonful baking powder.
1/2 level teaspoonful salt.
1 1/2 level cupfuls (6 ounces) flour.
1/2 cupful (2 ounces) chopped cooked ham.
Put hominy into a bowl, add eggs well beaten, milk, salt, ham, and baking powder sifted with flour. Beat thoroughly and drop by large spoonfuls into plenty of smoking hot fat. Fry until nicely browned, then drain on paper and serve hot.
Sufficient for fifteen fritters.

COCOANUT CAKE

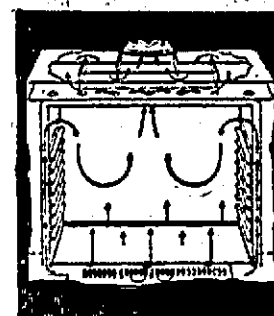
3 tablespoonfuls (1 1/2 ounces) butter.
1 level cupful (1/2 pound) sugar.
2 eggs, separated.
1 cupful (1/2 pint) milk.
1 teaspoonful orange extract.
2 level teaspoonfuls baking powder.
2 level cupfuls (1/2 pound) flour.
1/2 level teaspoonful salt.
1 level cupful (1/2 pound) shredded cocoanut.
Beat butter and sugar until creamy; add yolks of eggs well beaten, milk, orange extract, flour with baking powder and salt; add cocoanut and whites of eggs beaten to a stiff froth. Turn into a flat, buttered and floured cake tin, and bake in a moderate oven for thirty minutes.
Cool, cover with white frosting and sprinkle over with cocoanut. Sufficient for one small cake.

PINEAPPLE FRITTERS

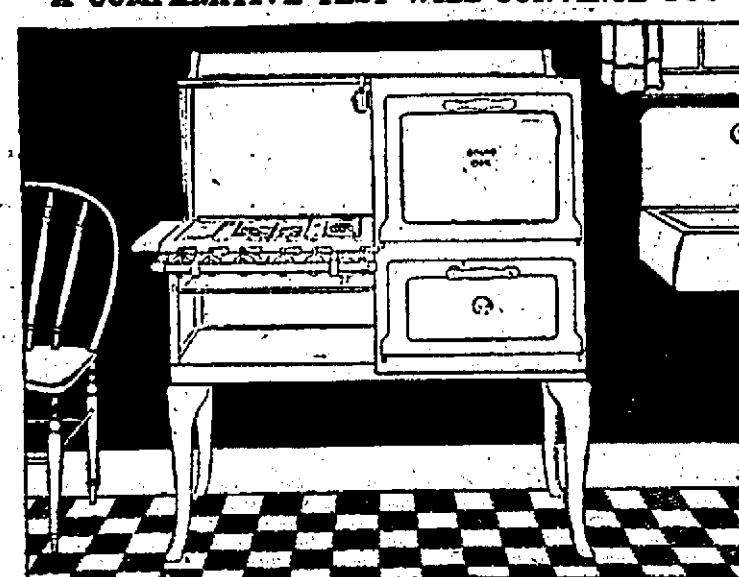
1 small pineapple.
1 level cupful (1 1/4 pound) flour.
1 level teaspoonful baking powder.
2 level tablespoonfuls (1 ounce scant) powdered sugar.
1/2 level teaspoonful salt.
1 beaten egg.
1/2 cupful (1/2 gill) milk.
1 tablespoonful lemon juice.
LEMON SAUCE:
1 level tablespoonful cornstarch.
1 level cupful (1/2 pound) sugar.
2 cupfuls (1 pint) boiling water.
1 lemon.
2 tablespoonfuls (1 ounce) butter.
For Fritters—Peel pineapple (avoiding outside skin and core), and grate thoroughly; mix and sift dry ingredients, add egg and milk, and pineapple mixed with lemon juice. Drop mixture from tip of tablespoon into plenty of smoking fat and fry until a golden brown color.
Drain and serve with the sauce.
For Sauce—Mix cornstarch and sugar in saucepan, add water and cook for twenty minutes. Add grated rind and strained juice of lemon and butter; and serve very hot.
Sufficient for fourteen fritters.

ECONOMY FRITTERS

1 cupful (1/2 pint) corn (that has been left over).
3 eggs.
1/2 level tablespoonful (1/2 ounce) sugar.
1 cupful (1 gill) sweet milk.
1 1/2 cupfuls (6 ounces) flour.
2 level teaspoonfuls baking powder.
Beat egg, add salt, sugar, corn and milk, then flour and baking powder sifted together. Drop by spoonfuls into hot fat. Serve with honey or syrup.
(Bits of ham or cold meat may be used in place of corn.)
Sufficient for twelve fritters.



A COMPARATIVE TEST WILL CONVINCE YOU



After All the Range Is the Oven

No one would think of buying a two-cylinder automobile when they could buy a four-cylinder car better made—more power—and with added conveniences for the same price. This is equally true of gas ranges, isn't it?

The reason that there is only one gas range on the market with the four-way circulating oven is because that method of heating the oven more quickly, evenly, with less gas, is patented.

There is no need of placing the baking on a higher rack to bake in this range. Don't you owe it to yourself to enjoy now these conveniences as well as proved economy? That's why our stores are featuring the newest, finest range made by makers of Goods Goods Only for more than a half century. There are two and a quarter million Round Oaks in use.

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Revolutionary!

The front and back of oven bottom is cut away. This new principle the oven is heated more quickly, uses less gas, and bakes top and bottom without shifting pans.
Investigate!

RECIPES

WHITE FRUIT CAKE

1 cupful (1/2 pound) butter.
3 level cupfuls (1 1/4 pounds) sugar.
3 eggs, separated.
1 cupful (1/2 pint) milk.
2 level teaspoonfuls baking powder.
3 1/2 level cupfuls (14 ounces) flour.
1/2 level teaspoonful grated nutmeg.
1 level teaspoonful powdered mace.
1/2 level teaspoonful salt.
2 cocoanuts, grated.
6 level cupfuls (1 1/2 pounds) shredded candied citron peel.
Cream butter and sugar thoroughly together, add beaten yolks of eggs, milk flour sifted with baking powder, spices and salt, whites of eggs stiffly beaten, cocoanuts and peel. Mix carefully and turn into a greased and floured cake tin and bake in a moderate oven for one and one-fourth hours. See page 42 for icing.
Sufficient for twelve to fifteen persons.

POLISH GUEST CAKE A LA RESZKE

1 large navel orange.
8 eggs.
2-3 cupfuls (1 pound) powdered sugar.
1 box (1 pound) fine matzo meal.
1/2 cupful (1/4 pound) sweet sugar.
Pinch salt.
1 level teaspoonful baking powder.
First butter a cake mold very thickly with sweet butter, cold not melted. Wash and dry orange and grate it (skin and pulp) into a large mixing bowl. Add yolks of eggs, mix well, then add gradually pinch of salt, and sugar. Sift one box of fine matzo meal and mix with baking powder. Now beat up whites of eggs to a stiff froth and stir lightly into orange mixture, add meat and turn into the prepared mold and bake in a moderate oven until ready.
This cake should be a nice brown on the top and it should be tested with a straw taken from a new broom.
This recipe was a feature in the family of the famous singers, the de Reszke brothers, and was frequently served at the four o'clock coffee receptions given by Mme. Kronberg, nee de Reszke, at her late Warsaw palace.

RABA

4 eggs—not separated.
1 1/2 level cupfuls (3/4 pound) sugar.
1 1/2 level cupfuls (3/4 pound) flour.
2 level teaspoonfuls baking powder.
1/2 level teaspoonful powdered mace.
1/2 cupful (1/4 pound) butter.
1/2 cupful (2 ounces) shredded candied citron peel.
SAUCE:
1 level cupful (1/2 pound) sugar.
1/2 cupful (1 gill) water.
1 wineglass rum or 1/2 level teaspoonful vanilla extract and 1/2 level teaspoonful lemon extract.
FOR RABA—Beat eggs and sugar together until very light, remove beater, add salt, milk, flour sifted with baking powder, and mace, and add citron. Melt butter in a large turkish head looking pan with a central opening. When melted, add butter carefully to batter and pour batter into mold. Bake in a moderate oven for one hour taking care to turn cake several times. This mixture is a thin batter and requires a slower oven than the usual "rush" batter. When done try it with a straw; if straw comes out clean, remove raba from mold onto plate on which it is to be served. Care should be taken that the cake mold is very well greased, especially the center "piece."
FOR RUM SAUCE—Put sugar and water into an enameled saucepan, bring to boiling point and boil until syrup spins a thread, or 218 degrees F. by candy thermometer. Then add rum, or extracts, and cool slightly. Dip raba into syrup while it is hot, or ladle over raba with

SEASON FRUIT CAKE

2 level cupfuls (1 pint) dried apples.
2 cupfuls (1 pint) molasses.
1/2 cupful (4 ounces) butter.
1/2 cupful (4 ounces) lard.
2 level cupfuls (1 pound) sugar.
2 eggs.
1 cupful (1/2 pint) milk.
2 level teaspoonfuls baking powder.
5 level cupfuls (1 1/4 pounds) flour.
1/2 level teaspoonful powdered cinnamon.
1 level teaspoonful powdered allspice.
1/2 level teaspoonful powdered mace.
1 level teaspoonful powdered cloves.
1 level teaspoonful powdered ginger.
1 level cupful (8 ounces) seeded raisins.
1 level cupful (2 ounces) shredded candied citron peel.
1/2 level teaspoonful baking soda.
Pick over and wash apples, then cover them with cold water and soak over night. Press out as much water as possible, chop them fine and put them into a saucepan with molasses and stew slowly for two hours. Turn out to cool. Cream butter, lard and sugar thoroughly together, add the eggs well beaten, milk and flour and beat hard for five minutes. Now add the spices, salt, raisins, apples, citron, soda dissolved in a tablespoonful of water and baking powder. Mix and divide into two buttered and floured cake tins and bake in a moderate oven for one and one-half hours.
Sufficient for two medium-sized cakes.

BIRTHDAY CAKE

1 cupful (1/2 pound) butter.
2 level cupfuls (1 pound) sugar.
4 eggs.
1 cupful (1/2 pint) milk.
1 level cupful (6 ounces) sultana raisins.
1/2 cupful (2 ounces) currants.
1/2 cupful (2 ounces) shredded candied citron peel.
1 wineglass brandy or fruit juice.
4 level cupfuls (1 pound) flour.
3 level teaspoonfuls baking powder.
1/2 level teaspoonful salt.
1 level teaspoonful grated nutmeg.
Boiled frosting.
Cream butter and sugar together, add eggs, one at a time, and beat well, now add milk, fruit, brandy or fruit juice, and flour sifted with baking powder, salt and nutmeg. Pour into a well-greased and papered cake tin and bake in a moderate oven for two hours. Turn out, cool and cover with boiled frosting. If liked, this cake may be decorated with tiny shamrocks and candies. Sufficient for fourteen to sixteen persons.

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For All Baking

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DISTRIBUTORS

RECIPES

STEAMED BROWN BREAD

2 level cupfuls (10 ounces) corn meal.
1 cupful (½ pint) molasses.
1 level cupful (2 ½ ounces) barley flour.
2 cupfuls (1 pint) cold water.
½ level teaspoonful soda.
2 level teaspoonfuls baking powder.
1 level teaspoonful salt.
Sift corn meal, barley flour, baking powder, soda and salt together twice; mix molasses and water; stir into dry ingredients until thoroughly mixed; pour in greased mold, and steam four hours. Sufficient for one medium sized loaf.

NUT BREAD

Prize Recipe

1 level cupful (6 ounces) brown sugar.
1 level cupful (½ pound) chopped nut meats.
1 level cupful (½ ounce) chopped dates, stoned.
2 level cupfuls (10 ounces) graham flour.
2 level cupfuls (½ pound) flour.
1 level teaspoonful salt.
4 level teaspoonfuls baking powder.
2 cupfuls (1 pint) milk.
1 egg.
Put brown sugar into a mixing bowl, add nuts, dates, graham flour, flour sifted with baking powder and salt, and egg beaten and mixed with milk. Mix well and divide into two greased and floured loaf pans and set to rise for fifteen minutes in a warm place. Bake in a moderate oven for one hour.

OATMEAL BREAD

5 level teaspoonfuls baking powder.
¾ level cupfuls (14 ounces) flour.
1 level teaspoonful salt.
1 level teaspoonful sugar or molasses.
2 level cupfuls cooked oatmeal.
1 egg.
¾ cupful (1 gill) milk or water.
Cook 1 cupful of oatmeal in 3 cupfuls of water until a thick porridge; add salt, sugar and cook. Beat egg, add milk and egg to cooked oatmeal. Add flour and baking powder sifted together, mix thoroughly, turn out on molding board and knead well. Bake for one hour in moderate oven. Sufficient for one loaf—weight 1½ pounds.

QUICK BROWN BREAD

1 level cupful oatmeal put through chopper.
1 level cupful rice flour.
1 level cupful corn flour.
¾ level teaspoonful soda.
1 level teaspoonful baking powder.
¾ level cupful molasses.
1 cupful sour milk.
Mix and sift dry ingredients thoroughly, add molasses and sour milk, and pour into two one-pound baking powder tins that have been well greased. Keep the lids on cans and bake in a slow oven forty-five minutes.

RICE FLOUR BREAD

2½ level cupfuls rice flour.
1 level cupful corn flour.
¾ cupful wheat flour.
5½ level teaspoonfuls baking powder.
1 level teaspoonful salt.
1 egg.
1 level teaspoonful corn syrup.
2½ cupfuls milk.
Sift dry ingredients together, beat egg, add milk and syrup, then flour, and beat all well. Turn into well-greased loaf tin and bake in moderate oven for one hour.

CURRANT LOAF

2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
¾ level teaspoonful salt.

2 tablespoonfuls molasses.
2 level tablespoonfuls (1 ounce) shortening.
½ cupful (¾ pound) currants.
1 level teaspoonful cinnamon.
1 egg.
1 cupful (½ pint) milk—or milk and water.
Beat egg in mixing bowl, add salt, cinnamon, molasses, currants, milk and melted shortening, then flour and baking powder which have been sifted together. Turn into well-greased tin and make in moderate oven forty-five minutes. Serve fresh with coffee or toasted with tea.

RICE GRIDDLE CAKES

1 level cupful (¾ pound) flour.
¾ cupfuls (1½ gills) cooked rice.
3 level teaspoonfuls baking powder.
1 egg well beaten.
1 level teaspoonful salt.
2 level teaspoonfuls (1½ ounce) sugar.
¾ cupful (1 gill) milk.
1 tablespoonful (½ ounce) melted butter.
Mix and sift flour, salt, sugar and baking powder. Add rice and melted butter, the egg (well beaten) and milk to make the batter. Beat well. Cook at once on a hot, well-greased griddle. Serve hot with butter and syrup. The addition of an extra egg makes these griddle cakes unusually delicious.
Sufficient for ten griddle cakes.

WHITE FLOUR GRIDDLE CAKES

4 level teaspoonfuls baking powder.
3 level cupfuls (¾ pound) flour.
1 level teaspoonful salt.
3 eggs—separated.
2 cupfuls (1 pint) milk.
1 tablespoonful (½ ounce) butter.
Melt butter. Mix flour powder and salt together and sift into a basin. Beat up yolks and whites of eggs separately. Add yolk to milk, then add butter. Gradually add flour and beat up into a smooth batter then fold in whites of eggs. Turn batter into a wide-mouthed pitcher and pour into a hot, well-greased griddle, to the size of a saucer. When nicely browned on one side turn with cake turner. When browned on other side remove to a hot dish. Serve hot with butter, and syrup, or sugar and milk, as desired.

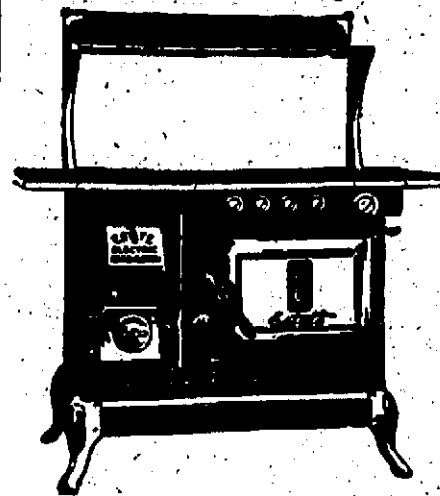
BUCKWHEAT CAKES

5 level teaspoonfuls baking powder.
2 level cupfuls (12 ounces) buckwheat flour.
1 level cupful (½ pound) flour.
1 level teaspoonful salt.
1 level teaspoonful molasses.
2½ cupfuls (1½ pints) milk.
1 cupful (½ pint) water.
Mix buckwheat flour, baking powder, flour and salt and sift them into a bowl; add milk, water and molasses and beat well. Cook at once on a hot, well-greased griddle. Serve hot with butter and syrup. These cakes are excellent with fried sausage. If liked, a well-beaten egg may be added to the batter.

FRENCH PANCAKES

1 level teaspoonful baking powder.
3 level tablespoonfuls (1½ ounces) potato flour.
2 level tablespoonfuls (1 ounce) sugar.
5 eggs.
1 level teaspoonful water.
1 cupful (½ pint) milk.
1 cupful (½ pint) jelly.
Sift flour, baking powder and sugar into a bowl, add eggs well beaten, water and milk, and beat for ten minutes. Grease well the inside of a small frying pan, and place it over a moderate fire. When it is sufficiently hot, pour in enough of the batter to cover the surface of pan. When cooked spread with jelly, and fold into rolls. Serve hot. They may be used as a dessert, sprinkled with powdered sugar, and a few drops of lemon juice.
Sufficient for ten pancakes.

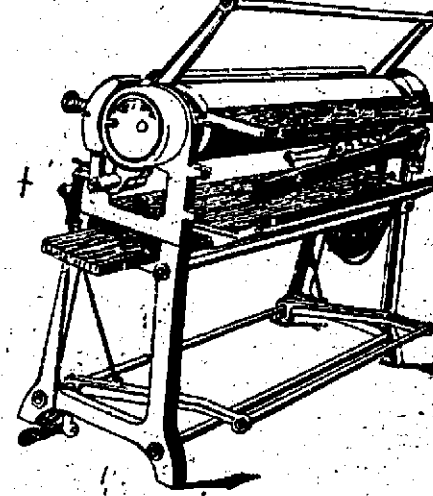
The Electric Range



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The Electric Ironer



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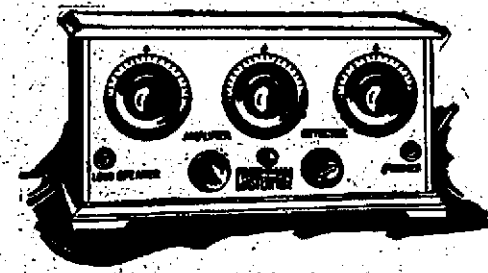
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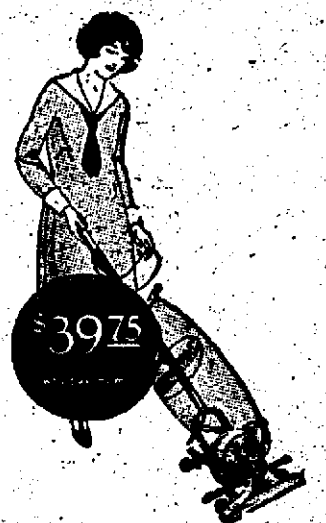
After the Housework is Done



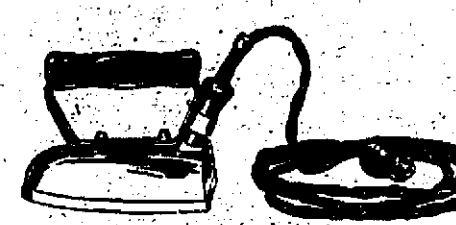
A Radio Set

After your household work is done, turn the dials of a Radio and enjoy music from any part of the country, or better still, do your housework to music, it's a wonderful help.

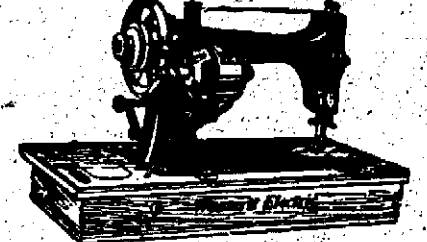
The Cleaner



The Iron

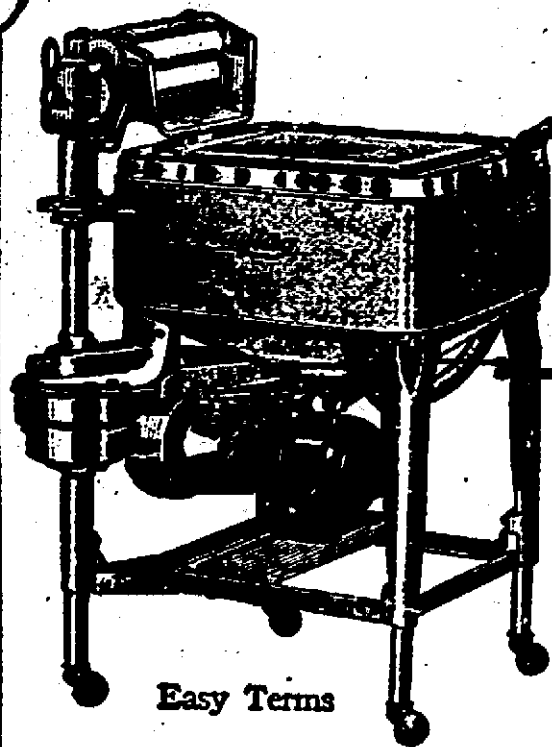


The Sewing Machine



(71)

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Try it—wash with the Maytag Gyrafoam Washer in your own home NOW while the Maytag man is here demonstrating. No obligation at all.

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Gyrafoam Washer
WITH CAST ALUMINUM TUB

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 - 4—Most compact washer made—takes floor space only 25 inches square.
 - 5—Cast aluminum tub—can't warp, rot, swell, split or corrode.
 - 6—Easily adjusted to your height.
 - 7—Clothes can be put in or taken out with the washer running.
 - 8—Tub cleans itself.
 - 9—All metal wringer. Self adjusting. Instant tension release.

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Appleton, Wis.

(30)

RECIPES

MUFFINS

4 level teaspoonfuls baking powder.
1½ level cupfuls (6 ounces) flour.
1 level teaspoonful salt.
¾ cupful (scant ½ pint) milk.
2 tablespoonfuls (1 ounce) butter.
1 egg.
Sift flour once, add baking powder, salt and sugar and sift four times, add milk gradually while stirring constantly. When smooth and free from lumps, add butter, melted, mix lightly for a few minutes. Shape dough into rolls, and place them on a greased baking tin/brush them over with remainder of beaten egg, and bake in a hot oven for twenty minutes.
Sufficient for twelve muffins.

ORANGE GATEAU

8 eggs.
¾ cupful (4 ounces) sugar.
Juice of a ½ orange, strained.
1 level teaspoonful baking powder.
1½ level cupfuls (5 ounces) flour.
¾ cupful (2 ounces) butter.
¾ cupful (1 ounce) chopped candied citron peel.
¾ cupful (1 ounce) chopped coconut.
Beat up eggs with sugar, add strained orange juice, and sift in flour with baking powder, add butter, melted. Butter and flour a small round or flat cake tin and put one-half of mixture into it, sprinkle in citron peel and coconut and spread remainder of mixture on top. Bake in a moderate oven for 25 minutes. Turn out and cool. Cover with white frosting, given on page —, and ornament top with a few tiny pieces of citron peel.
Sufficient for one small cake.

BALTIMORE BISCUITS

4 level teaspoonfuls baking powder.
2 level cupfuls (¾ pound) flour.
¾ level teaspoonful salt.
¾ level teaspoonful sugar.
2 tablespoonfuls (1 ounce) shortening.
1 cupful (½ pint) or less of milk.
Sift flour, salt, sugar and baking powder twice. Cut in shortening; then add milk gradually, mixing with a knife. The dough should be as soft as can be handled without sticking. Toss onto a lightly floured baking board, pat or roll very lightly until half or three-fourths of an inch and cut quickly with a floured cutter.
Sufficient for twelve biscuits.

SQUASH MUFFINS

1½ level cupfuls (¾ pound) flour.
1 level tablespoonful (½ ounce) sugar.
1 level teaspoonful salt.
8 level teaspoonfuls baking powder.
2 level tablespoonfuls (1 ounce) shortening.
¾ cupful (1½ gills) milk.
1 cupful (½ pint) squash.
1 egg.
Sift together flour, sugar, salt and baking powder. Beat egg lightly and add to it milk and squash. Melt shortening and add to combined mixture. Beat thoroughly and turn into hot greased muffin tins. Bake about twenty minutes.
Sufficient for twenty muffins.

APPLE MUFFINS

1 level cupful (½ pint) milk.
1 egg.
1 level tablespoonful (½ ounce) butter.
2 level cupfuls (½ pound) flour.
2 level teaspoonfuls baking powder.
¾ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) sugar.
1 cupful (½ pint) finely chopped apples.
Sift flour, baking powder, salt and sugar three times. Beat egg, add melted butter and milk. Stir in dry ingredi-

ents and beat thoroughly, adding apples last. Pour into well-greased muffin pans and bake in quick oven until golden brown.
Sufficient for twelve muffins.

WHOLE WHEAT ROLLS

5 level teaspoonfuls baking powder.
2 level cupfuls (¾ pound) flour.
1 level teaspoonful salt.
2 level cupfuls (¾ pound) whole wheat flour.
3 tablespoonfuls (1 ounce) butter.
1 egg.
1 cupful (½ pint) milk.
Sift flour, baking powder and salt in a basin, add whole wheat flour and mix thoroughly together. Rub in butter, add one-half of egg beaten and mixed with milk, and mix to a soft dough; turn onto a floured baking board and knead lightly for a few minutes. Shape dough into rolls, and place them on a greased baking tin/brush them over with remainder of beaten egg, and bake in a hot oven for twenty minutes.
Sufficient for twelve rolls.

QUICK COFFEE CAKE

1½ level cupfuls (6 ounces) flour.
¾ cupful (½ pound) sugar.
1 level teaspoonful baking powder.
¾ level teaspoonful salt.
¾ cupful (½ pint) milk.
¾ cupful (4 ounces) raisins.
1 egg, well beaten.
1 tablespoonful (½ ounce) melted butter.
Sift flour, salt and baking powder. Add milk, raisins, well-beaten egg and melted butter. Beat all together. Pour into baking pan and sprinkle well with cinnamon, sugar and lumps of butter on top.
Bake in moderate oven from twenty to thirty minutes.
Sufficient for six persons.

DATE CAKE

2 eggs.
¾ cupful (1 gill) milk.
1 level cupful (6 ounces) brown sugar.
1½ cupful (2 ½ ounces) butter.
3 level teaspoonfuls baking powder.
1½ level cupfuls (5 ounces) flour.
¾ level teaspoonful salt.
1 level teaspoonful powdered ginger.
¾ level teaspoonful powdered nutmeg.
¾ pound (2 cups) stoned and sliced dates.
Whipped cream.
Put eggs into a basin, add milk, sugar, butter, flour sifted with baking powder, salt and spices, add dates and beat all together for five minutes. Pour into a buttered and floured cake tin, and bake in a moderate oven for thirty-five minutes. Turn out and cut in squares, and serve with whipped cream. Sufficient for eight squares.

CORN FLOUR SPONGE CAKE

1 level cupful sugar.
1 level cupful cornflour.
¾ level teaspoonful salt.
¾ level teaspoonful baking powder.
3 eggs.
2 tablespoonfuls cold water.
1 level teaspoonful lemon extract or 2 level teaspoonfuls lemon juice.
Separate yolks and whites of eggs. Beat the yolks until creamy; add the sugar, lemon and water and beat all until very light. Add to this the twice sifted mixture of corn flour, baking powder and beat thoroughly. Finally fold in the stiffly beaten whites of the eggs. If lemon juice is added, the water will not be required. Bake in a medium oven twenty to thirty minutes. This serves fifteen people.

(31)

RECIPES

COTCH WHOLE WHEAT CONES

3 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
¼ level teaspoonful salt.
1½ level cupfuls (6 ounces) whole wheat flour.
½ cupful (2 ounces) sugar.
¼ cupful (4 ounces) butter.
1 egg.
¾ cupful (1½ gills) milk.
Sift flour and baking powder and add whole wheat flour; rub in the butter with the tips of the fingers, or cut in with a knife, and add the sugar. Beat up egg, add milk, and pour among the dry ingredients, making them into a soft dough.
Knead the dough lightly and divide it into two pieces. Make each piece into a smooth round, roll out and cut into six pieces. Lay on greased tin and bake in a moderately heated oven for twenty minutes. Brush over the tops with sweetened milk a few minutes before they are quite done, and return to the oven to finish baking. Sufficient for twelve scones.

POTATO BISCUIT

1 level cupful freshly mashed potatoes.
2 level teaspoonfuls melted shortening.
1 level cupful corn flour.
2 level teaspoonfuls baking powder.
1 level teaspoonful salt.
Add melted shortening to mashed potatoes; mix and sift flour, baking powder and salt. Add to potato mixture to make a soft dough. Roll out quickly one-quarter inch thick. Cut with biscuit cutter and bake in a quick oven fifteen minutes. Sufficient for twelve biscuits.
This also makes a good crust for meat pie. If rolled out the size of a saucer, you may place any chopped meat available combined with vegetable or rice on dough, folding over may be served with or without gravy, as desired.

PRUNE BISCUIT

1 cupful stewed and pitted prunes.
2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 level tablespoonfuls (1 ounce) butter.
1 cupful (½ pint) milk.
Sift flour, baking powder and salt into mixing bowl. Add butter or other shortening. Cut in with two knives until fine. Add milk slowly until a soft spongy mixture. Turn on well-floured board. Roll quite thin—¼ inch. Cut with rather large biscuit cutter. Place one prune in center of biscuit and pinch the edges of dough over the prune, as for a dumpling, turning that side down on the pan. Bake in a quick oven.
Sufficient for twelve biscuits.

NUT BISCUITS

3 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
¼ level teaspoonful salt.
2 tablespoonfuls (1 ounce) butter or lard.
1 cupful (4 ounces) chopped nut meats.
4 level tablespoonfuls (2 ounces) sugar.
1 egg.
Enough milk to make a soft dough.
Sift flour, salt and baking powder together. Rub or cut in the butter and add the nuts and sugar. Beat up egg and add it to the dry ingredients, with enough milk to make a soft biscuit dough. Shape with floured hands into small balls, place apart on greased tins, brush the tops with milk, sprinkle over with chopped nuts and bake in a hot oven from twelve to fifteen minutes. Serve hot with butter.
If liked, the biscuits may be covered with frosting or they may be split and jelly put between the halves. Sufficient for eighteen biscuits.

RECIPES

PEA PANCAKES

2 level cupfuls (1 pint) peas (dried).
2 egg whites.
¾ cupful (2 ounces) flour.
1 cupful (½ pint) milk.
2 egg yolks.
Pepper.
¼ level teaspoonful salt.
1 level tablespoonful (½ ounce) butter or fat.
1 level teaspoonful baking powder.
To make this recipe it is best to use the split peas, which can be secured either in bulk or package form. These peas cook in an hour's time after soaking.
When the peas are tender, put through a food chopper and mix ingredients. A tablespoonful of this mixture placed on a hot griddle or frying pan makes a good-sized pancake. If a richer pancake is desired than the one suggested in this recipe, one-quarter pound salt pork may be boiled and ground with the peas.
The residue strained from pea soup may be economically used for the above.
Sufficient for twelve pancakes.

CORN MEAL GRIDDLE CAKES

3 level teaspoonfuls baking powder.
1 level cupful (6 ounces) corn meal.
1 level cupful (4 ounces) flour.
2 level teaspoonful salt.
3 eggs.
2 cupfuls (1 pint) milk.
Mix baking powder, corn meal, salt and flour together and sift them into a bowl. Beat up eggs; add milk and combine the two mixtures. If liked, a tablespoonful of molasses may be added to the batter. Heat a griddle and grease it with a piece of fat. Pour the cakes on the griddle from a large spoon or from a pitcher. When the cakes are full of bubbles, turn with a broad knife, and brown the other side. Wipe griddle with a dry cloth and grease again after each baking. One of the eggs may be omitted, and ¼ level teaspoonful baking powder added.
Sufficient for forty cakes.

BLUEBERRY GRIDDLE CAKES

2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 eggs.
1½ cupfuls (¾ pint) milk.
2 tablespoonfuls (1 ounce) sugar.
1 tablespoon (½ ounce) melted butter.
1 cupful canned blueberries (or other fruit).
Beat eggs in mixing bowl, add milk, then add flour, baking powder, salt and sugar which have been sifted together, adding melted butter last. Beat until it is a smooth batter, then add fruit. Pour batter into a pitcher and pour on a well-greased hot griddle to the size of a small saucer. When nicely browned turn and brown on other side. These are delicious served with cream and sugar.
Sufficient for 20 griddle cakes.

APRICOT FRITTERS

¼ cupful oatmeal flour.
¼ cupful rice flour.
2 level teaspoonfuls baking powder.
2 level tablespoonfuls sugar.
¼ level teaspoonful salt.
1 egg.
¼ cupful milk.
1 level cupful stewed apricots.
Mix and sift dry ingredients; add egg and milk and apricots. Drop mixture from tablespoon into deep hot fat. Fry until a golden brown. Drain, roll in powdered sugar and serve.

RECIPES

QUICK SALLY LUNN

1 egg.
1 level tablespoonful (½ ounce) shortening.
2 level cupfuls (½ pound) flour.
2 cupfuls (1 pint) milk.
3 level teaspoonfuls baking powder.
1 level tablespoonful (½ ounce) sugar.
¼ level teaspoonful salt.
Beat egg, sift flour, sugar, salt and baking powder together, add shortening, then flour and thin down with milk. Grease muffin rings or a small pan—bake in a quick oven. Serve while hot.
Sufficient for six persons.

PRUNE CAKE

1 level cupful (½ pound) light brown sugar.
½ cupful (4 ounces) butter and lard.
2 eggs.
3 level teaspoonfuls sweet or sour milk.
1 level cupful (½ pound) well-cooked prunes cut in small pieces.
1 level teaspoonful cinnamon.
1 level teaspoonful nutmeg.
1½ level cupfuls (7 ounces) flour.
2 level teaspoonfuls baking powder.
Cream sugar and shortening—add eggs well beaten, milk and cut prunes, cinnamon and nutmeg, then flour and baking powder, which have been sifted together. Bake as loaf cake. Sufficient for one medium-sized cake.

BUCKWHEAT CHOCOLATE CAKE

4 level tablespoonfuls fat.
2 level teaspoonfuls sugar.
½ cupful syrup or molasses.
2 eggs.
¼ cupful milk.
2½ level teaspoonful baking powder.
1 teaspoonful vanilla.
¼ cupful buckwheat flour.
¼ cupful rice flour.
½ cupful corn flour.
2 squares chocolate.
Cream fat, sugar and syrup thoroughly, add the eggs; then milk and dry ingredients sifted together. Add chocolate melted. Bake in a shallow tin, in moderate oven, for about forty minutes.

CLAM FRITTERS

1 level cupful (½ pound) flour.
3 level teaspoonfuls baking powder.
¼ level teaspoonful salt.
2 eggs.
¼ level teaspoonful pepper.
¼ cupful (½ gill) milk.
1 cupful (½ pint) chopped clams.
Mix and sift dry ingredients. Add eggs, milk and clams. Mix thoroughly and drop by tablespoonfuls into deep hot fat. Fry until a deep brown. Serve hot.
Sufficient for fourteen fritters.

PLAIN BARLEY CAKE

¾ cupful syrup.
¼ cupful fat.
1 egg.
2-3 cupful milk or water.
2 level cupfuls barley flour.
1½ level teaspoonful salt.
½ level teaspoonful soda.
Cream syrup and fat thoroughly, add beaten egg and milk; then sift in dry ingredients and pour into a shallow tin and bake about twenty-five minutes.
Two cupfuls stewed prunes, removing the pits, may be spread over the cake, after it is baked.
A few chopped nuts, sprinkled over the top, or served with whipped cream, will give one a delicious conservation dessert, to be served with a light meal.

RECIPES

CHEESE DROP BISCUIT

1 level cupful (½ pound) flour.
¾ level teaspoonful salt.
¼ cupful (1 gill) water.
2 level teaspoonfuls baking powder.
1 level tablespoonful (½ ounce) butter or fat.
8 level tablespoonfuls (½ cup) grated cheese.
Mix like drop baking powder biscuit. Bake 12 minutes in hot oven. They are excellent to serve with a vegetable as they are high in nutrition.
Sufficient for 12 biscuits.

BUTTERMILK WAFFLES

2 eggs.
2 cupfuls (1 pint) sour milk or buttermilk.
1 level teaspoonful baking powder.
2 level cupfuls (½ pound) flour.
¼ cupful (1½ ounces) corn meal.
1 level teaspoonful salt.
1 level teaspoonful sugar.
1 tablespoonful (½ ounce) lard.
1 tablespoonful (½ ounce) butter.
1 level teaspoonful baking soda.
1 tablespoonful warm water.
Beat eggs light, add milk, flour sifted with corn meal, baking powder, salt and sugar; melt lard and butter, add them with soda dissolved in warm water. Mix carefully and cook on well-greased waffle irons. Serve hot with butter and syrup.
Sufficient for sixteen individual waffles.
Waffles are artistically shaped pancakes as to their constitution, and, like these, admit of interesting and even greater variations. Their name in Old French was waufre, which has developed into gaufre and graufre. The word is related to the German Wabe, honeycomb, and as such would be derived from the shape of the waffle, which represents a large-celled honeycomb.

BUTTERMILK BISCUITS

4 level cupfuls (1 pound) flour.
2 level teaspoonfuls baking powder.
½ level teaspoonful soda.
¼ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) shortening.
Buttermilk.
Sift dry ingredients into a bowl. Add shortening and chop until mealy. Add buttermilk gradually until it is a soft dough. Roll thin and cut with biscuit cutter. Bake fifteen minutes in a hot oven. Serve immediately. Sufficient for twenty-five biscuits.

PANCAKES AND MUFFINS

2 level cupfuls (½ pound) flour.
3 level tablespoonfuls baking powder.
1 level teaspoonful salt.
2 cupfuls (1 pint) water.
Sift flour, baking powder and salt into a mixing bowl, add water gradually, then beat well. Pour from a pitcher onto a hot, greased griddle, or frying pan, if in camp, and turn when full of bubbles. When brown serve hot with butter and maple syrup or sugar. Sufficient for fifteen biscuits. This batter may be cooked in muffin rings.
Note that no eggs or shortening are used in this recipe.

HOT WALNUT SANDWICHES

2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
¼ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) shortening.
¾ cupful (1½ gills) milk.
¼ cupful (2 ounces) chopped walnuts.
Sift together flour, salt and baking powder into mixing bowl. Cut in shortening, add milk and mix. Turn out on well-floured board and roll quite thin, sprinkle walnuts on half of the dough, folding the other half over, then cut with a biscuit cutter and make in a quick oven.
Sufficient for twelve biscuits.

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APPLETON NEENAH

(11)

RECIPES

PEA PANCAKES

2 level cupfuls (1 pint) peas (dried).
2 egg whites.
¾ cupful (2 ounces) flour.
1 cupful (½ pint) milk.
2 egg yolks.
Pepper.
¼ level teaspoonful salt.
1 level tablespoonful (½ ounce) butter or fat.
1 level teaspoonful baking powder.
To make this recipe it is best to use the split peas, which can be secured either in bulk or package form. These peas cook in an hour's time after soaking.
When the peas are tender, put through a food chopper and mix ingredients. A tablespoonful of this mixture placed on a hot griddle or frying pan makes a good-sized pancake. If a richer pancake is desired than the one suggested in this recipe, one-quarter pound salt pork may be boiled and ground with the peas.
The residue strained from pea soup may be economically used for the above.
Sufficient for twelve pancakes.

CORN MEAL GRIDDLE CAKES

3 level teaspoonfuls baking powder.
1 level cupful (6 ounces) corn meal.
1 level cupful (4 ounces) flour.
2 level teaspoonful salt.
3 eggs.
2 cupfuls (1 pint) milk.
Mix baking powder, corn meal, salt and flour together and sift them into a bowl. Beat up eggs; add milk and combine the two mixtures. If liked, a tablespoonful of molasses may be added to the batter. Heat a griddle and grease it with a piece of fat. Pour the cakes on the griddle from a large spoon or from a pitcher. When the cakes are full of bubbles, turn with a broad knife, and brown the other side. Wipe griddle with a dry cloth and grease again after each baking. One of the eggs may be omitted, and ¼ level teaspoonful baking powder added.
Sufficient for forty cakes.

BLUEBERRY GRIDDLE CAKES

2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 eggs.
1½ cupfuls (¾ pint) milk.
2 tablespoonfuls (1 ounce) sugar.
1 tablespoon (½ ounce) melted butter.
1 cupful canned blueberries (or other fruit).
Beat eggs in mixing bowl, add milk, then add flour, baking powder, salt and sugar which have been sifted together, adding melted butter last. Beat until it is a smooth batter, then add fruit. Pour batter into a pitcher and pour on a well-greased hot griddle to the size of a small saucer. When nicely browned turn and brown on other side. These are delicious served with cream and sugar.
Sufficient for 20 griddle cakes.

APRICOT FRITTERS

¼ cupful oatmeal flour.
¼ cupful rice flour.
2 level teaspoonfuls baking powder.
2 level tablespoonfuls sugar.
¼ level teaspoonful salt.
1 egg.
¼ cupful milk.
1 level cupful stewed apricots.
Mix and sift dry ingredients; add egg and milk and apricots. Drop mixture from tablespoon into deep hot fat. Fry until a golden brown. Drain, roll in powdered sugar and serve.

RECIPES

CHEESE DROP BISCUIT

1 level cupful (½ pound) flour.
¾ level teaspoonful salt.
¼ cupful (1 gill) water.
2 level teaspoonfuls baking powder.
1 level tablespoonful (½ ounce) butter or fat.
8 level tablespoonfuls (½ cup) grated cheese.
Mix like drop baking powder biscuit. Bake 12 minutes in hot oven. They are excellent to serve with a vegetable as they are high in nutrition.
Sufficient for 12 biscuits.

BUTTERMILK WAFFLES

2 eggs.
2 cupfuls (1 pint) sour milk or buttermilk.
1 level teaspoonful baking powder.
2 level cupfuls (½ pound) flour.
¼ cupful (1½ ounces) corn meal.
1 level teaspoonful salt.
1 level teaspoonful sugar.
1 tablespoonful (½ ounce) lard.
1 tablespoonful (½ ounce) butter.
1 level teaspoonful baking soda.
1 tablespoonful warm water.
Beat eggs light, add milk, flour sifted with corn meal, baking powder, salt and sugar; melt lard and butter, add them with soda dissolved in warm water. Mix carefully and cook on well-greased waffle irons. Serve hot with butter and syrup.
Sufficient for sixteen individual waffles.
Waffles are artistically shaped pancakes as to their constitution, and, like these, admit of interesting and even greater variations. Their name in Old French was waufre, which has developed into gaufre and graufre. The word is related to the German Wabe, honeycomb, and as such would be derived from the shape of the waffle, which represents a large-celled honeycomb.

BUTTERMILK BISCUITS

4 level cupfuls (1 pound) flour.
2 level teaspoonfuls baking powder.
½ level teaspoonful soda.
¼ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) shortening.
Buttermilk.
Sift dry ingredients into a bowl. Add shortening and chop until mealy. Add buttermilk gradually until it is a soft dough. Roll thin and cut with biscuit cutter. Bake fifteen minutes in a hot oven. Serve immediately. Sufficient for twenty-five biscuits.

PANCAKES AND MUFFINS

2 level cupfuls (½ pound) flour.
3 level tablespoonfuls baking powder.
1 level teaspoonful salt.
2 cupfuls (1 pint) water.
Sift flour, baking powder and salt into a mixing bowl, add water gradually, then beat well. Pour from a pitcher onto a hot, greased griddle, or frying pan, if in camp, and turn when full of bubbles. When brown serve hot with butter and maple syrup or sugar. Sufficient for fifteen biscuits. This batter may be cooked in muffin rings.
Note that no eggs or shortening are used in this recipe.

HOT WALNUT SANDWICHES

2 level cupfuls (½ pound) flour.
4 level teaspoonfuls baking powder.
¼ level teaspoonful salt.
2 level tablespoonfuls (1 ounce) shortening.
¾ cupful (1½ gills) milk.
¼ cupful (2 ounces) chopped walnuts.
Sift together flour, salt and baking powder into mixing bowl. Cut in shortening, add milk and mix. Turn out on well-floured board and roll quite thin, sprinkle walnuts on half of the dough, folding the other half over, then cut with a biscuit cutter and make in a quick oven.
Sufficient for twelve biscuits.

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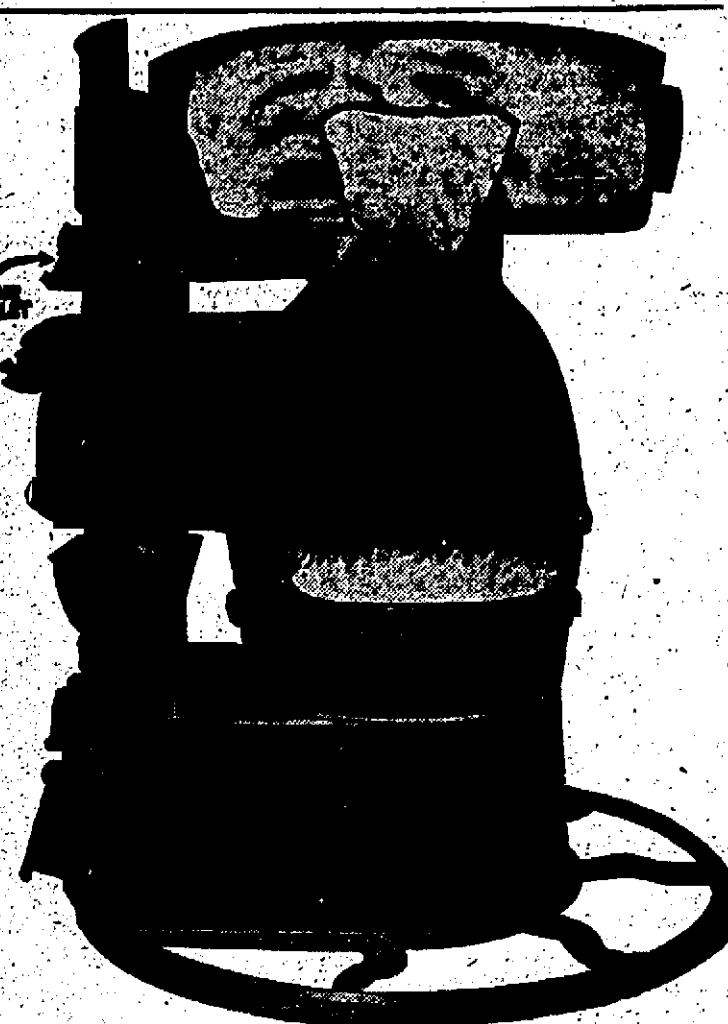
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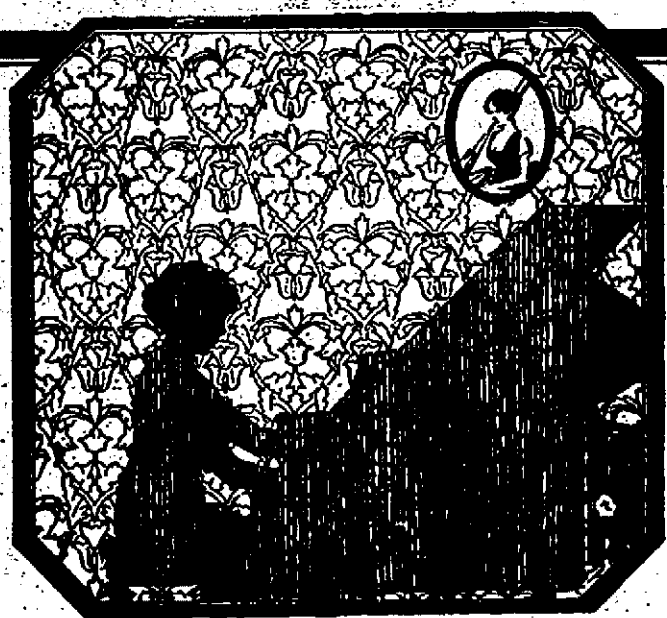
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RECIPES

ECONOMICAL BREAD

By Mrs. Willard Steele, Chattanooga, Tenn.

2 level cupfuls (1 pint) toasted and ground bread crumbs.
2 level cupfuls (10 ounces) graham flour.
6 level teaspoonfuls baking powder.
1½ level teaspoonfuls salt.
1 egg.
1 tablespoonful molasses.
2 cupfuls milk and water (1 pint) or potato water.
Put in a bowl bread crumbs, graham flour, baking powder and salt. Stir molasses into the milk and water and add to the dry ingredients, mixing thoroughly.
Bake in well-greased bread pans in a moderate oven until the loaves leave the sides of the pan and are a nice brown—about forty-five minutes.
Sufficient for two small loaves.

RYE BREAD

2½ level cupfuls (10 ounces) rye flour or meal.
1½ level cupfuls (6 ounces) flour.
2 level teaspoonfuls (1 ounce) shortening.
6 level teaspoonfuls baking powder.
1 level teaspoonful salt.
2 tablespoonfuls molasses.
1½ cupfuls (¾ pint), scant milk or milk and water.
Into a bowl sift rye, flour, baking powder and salt; add molasses and milk. Mix carefully, turn into a greased and floured bread tin and bake in a very moderate oven for about one hour.
Sufficient for one large loaf.

POPOVERS

2 level cupfuls (1 pint) cold boiled rice.
2 level cupfuls (1½ pound) flour.
2 level teaspoonfuls (1 ounce) sugar.
2 eggs—Separated.
2 cupfuls (1 pint) milk.
1 level teaspoonful salt.
Mash rice until smooth. Sift flour, baking powder, sugar and salt together twice. Beat yolks of eggs, add whites beaten to a stiff froth, and stir them into the rice. Then add milk and flour alternately, and beat until smooth.
Have gem pans greased and a little flour sifted into each. Fill each two-thirds full with the mixture, and bake in a hot oven for fifteen minutes. Serve hot with butter or maple syrup. Also as a dessert with preserved fruits.
Sufficient for twenty popovers.

WESTERN PUFFERS

1 egg.
2 level tablespoonfuls (1 ounce) sugar.
1 cupful (½ pint) milk.
1 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
1 level teaspoonful salt.
1 tablespoonful (½ ounce) lard.
1 tablespoonful (½ ounce) butter.
Beat up egg, add sugar and milk, add flour sifted with baking powder and salt, beat well; add shortening melted, and beat for five minutes.
Divide into buttered and floured popovers or gem pans, and bake in a hot oven for fifteen minutes.
Always have a hot oven when making puffers.
Sufficient for fifteen puffers.

APPLE CORN BREAD

4 level cupfuls (1½ pounds) white corn meal.
4 level teaspoonfuls baking powder.
1 level teaspoonful salt.
3 level teaspoonfuls (1½ ounces) sugar.
¼ cupful (4 ounces) melted butter.
2 cupfuls (1 pint) water.
3 cupfuls (1½ pounds) chopped sour apples.
Sift corn meal, baking powder, salt and sugar together; stir in water, apples and melted butter. Pour into well-greased tin and bake one-half hour in moderate oven. Serve hot.
Sufficient for six persons.

CORN MEAL SPOON BREAD

1 pint milk from top of quart bottle of milk. (This equals about ½ cup table cream and 1½ cupfuls milk.)
1 level cupful (6 ounces) old fashioned water around whole corn meal (the cup filled lightly with a spoon and not shaken down.)
3 eggs, whites, beaten separately.
1 level teaspoonful salt.
1 level teaspoonful baking powder.
Scald the milk in a double boiler. Stir in the meal slowly and cook until a smooth batter which will pour from the spoon. Break in the egg yolks, one at a time, beating vigorously all the while, then fold in the stiffly beaten whites, and bake from thirty to forty minutes in a moderately quick oven. Serve immediately with a spoon from a pan in which it was baked.
This bread may also be made with hominy mush, and is nice eaten with strained honey or maple syrup.
Sufficient for eight persons.

HAM MUFFINS

Prize Recipe
¼ cupful (2 ounces) butter.
¾ cupful (3 ounces) chopped cooked ham.
1 beaten egg.
3 level teaspoonfuls baking powder.
1 level cupful (¾ pound) graham flour.
1 cupful (½ pint) milk.
Beat butter to a cream, add ham, mix well, then add egg, graham flour, flour sifted with baking powder and milk. Mix thoroughly and divide into twelve hot, well-greased muffin tins. Bake in a hot oven for twenty minutes. Serve hot or cold.
Sufficient for twelve muffins.

NUT AND FRUIT MUFFINS

½ cupful (2 ounces) bread flour.
3 level teaspoonfuls baking powder.
¾ level teaspoonful salt.
¼ cupful (1½ ounces) brown sugar.
1 level cupful (5 ounces) graham flour.
1-3 cupful (1-3 ounces) walnuts.
6 dates.
1 egg.
¾ cupful (1½ gills) milk.
2 tablespoonfuls (1 ounce) shortening, melted.
Mix and sift bread flour, baking powder, salt and brown sugar, add graham flour, nuts cut in pieces, and dates washed, stoned and cut in pieces. Mix well, add egg well-beaten, milk and shortening. Beat thoroughly, bake in twelve greased muffin cups in a hot oven for eighteen or twenty minutes.
Sufficient for twelve muffins.

BRAN AND RICE MUFFINS

2 level cupfuls bran.
1 level cupful cooked rice.
2 level teaspoonfuls baking powder.
1 level teaspoonful salt.
½ cupful raisins.
¼ cupful corn syrup or molasses.
2 eggs.
1½ cupfuls milk.
Mix bran, rice, baking powder and salt; add raisins, corn syrup, eggs well beaten and milk. Bake in muffin pans about twenty minutes.
These muffins are most delicious as well as healthful, and not only provide a way to use left over cooked rice, but are combined into an unusual recipe. Many people will find these muffins with a cup of cocoa or coffee an entirely satisfying meal.
Sufficient for twelve muffins.



You'll want these Unusual Recipes

Salad Dressing

Ingredients—1 bean of garlic, 1 teaspoonful of salt, 1 tablespoonful of Worcestershire sauce, 2 tablespoonfuls of catsup, 4 tablespoonfuls of vinegar, and 6 tablespoonfuls of olive oil—(some people use 4 tablespoonfuls of olive oil and six tablespoonfuls of vinegar—some use 5 tablespoonfuls each.)
Crush bean of garlic and mash in well with salt, add other ingredients, mix well.

Date Muffins

3 tablespoonfuls of sugar, 3 rounding tablespoonfuls of lard, 2 eggs, 1 heaping teaspoon of cinnamon, ¾ cup of milk, 2 cups of flour, 3 teaspoonfuls baking powder, 1 cup of dates cut fine. Bake in muffin tins.

Devil's Food Cake

Cream 1½ cups of sugar with 5 level tablespoonfuls of butter, 3½ oz. of chocolate melted and mixed with butter and sugar. 3 eggs beaten in one at a time, ¾ cup of milk, 1½ cups of flour, and 3 level tablespoonfuls of flour, 3½ level teaspoonfuls of baking powder. Put together in layers with following icing—¾ cups of confectioner's sugar, 5 tablespoonfuls of hot milk, 1 tablespoonful butter, 1½ sqs. melted chocolate, 1 teaspoon of vanilla.

Potato Cake

1 cup of butter, 2 cups of sugar, 1½ cups of flour, 1 cup of warm mashed potato, ½ cup milk, 4 eggs, 1 oz chocolate, 1 teaspoon cinnamon, ½ teaspoon cloves, 2 teaspoonfuls baking powder, 1 cup chopped walnuts, 1 cup of chopped dates or raisins. This makes a large cake and one that will keep moist for a long time.

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RECIPES

JELLY ROLL

2 eggs—beaten.
¾ cupful (6 ounces) sugar.
1 tablespoonful milk or cream.
1 level cupful (¾ pound) flour.
1½ level teaspoonfuls baking powder.
¼ teaspoonful vanilla extract.
1 level teaspoonful (½ ounce) butter—melted.
Jam or jelly slightly warmed.
First grease a jelly roll tin and line it with buttered paper, allowing paper to come a little above the rim of tin. Beat eggs until light, add sugar gradually, beat five minutes, add milk or cream, flour sifted with baking powder, vanilla extract and butter. Spread mixture on prepared tin; bake in a quick oven for twelve to fifteen minutes, or until firm to touch.
Have ready sheet of paper sprinkled with sugar, and turn cake into it. Quickly remove buttered paper and spread over with jam or jelly and roll up at once. Place on sieve or wire rack to cool. Jelly roll may be served hot as a pudding with custard sauce or cut in slices and served cold.
Sufficient for eight persons.

DEVIL'S FOOD CAKE

2 tablespoonfuls (1 ounce) butter.
2 tablespoonfuls (1 ounce) lard.
1 level cupful (½ pound) sugar.
2 squares (2 ounces) unsweetened chocolate.
2 eggs.
½ cupful (1 gill) milk.
1 teaspoonful vanilla extract.
3 level teaspoonfuls baking powder.
1-3 level cupfuls (5½ ounces) flour.
½ level teaspoonful salt.

WHITE FROSTING

2 level cupfuls (1 pound) sugar.
1 cupful (½ pint) water.
2 egg whites.
1 teaspoonful vanilla extract.
¼ level teaspoonful baking powder.

PINK FROSTING—Use pink sugar in place of white. For Cake—Cream butter, lard and sugar thoroughly together, add chocolate melted, eggs well beaten, milk, vanilla, and flour sifted with baking powder, and salt. Turn into a square, greased with flour cake tin, and bake for fifty minutes in moderate oven. Turn out and cool.

For Frosting—Blanch, shred and brown a few almonds. Put sugar and water into a saucepan, stir gently now and then and bring to boiling point, remove spoon and boil until syrup forms a soft ball when tested in cold water or 240 degrees F. by candy thermometer. Pour syrup gradually, while beating constantly, on whites of eggs beaten with baking powder until stiff but not dry, add vanilla, and continue beating until mixture is cool. Set saucepan, containing frosting in larger saucepan containing boiling water, and stir around edge of pan. Take from pan of hot water and beat, using a wooden spoon, until mixture will hold its shape. Pour on cake and spread on back of spoon leaving a rough surface. Sprinkle with the prepared almonds. Sufficient for a medium-sized cake.

"LEFT-OVER" CORN MUFFINS

2 level cupfuls (½ pound) flour.
3 level teaspoonfuls baking powder.
1 level teaspoonful salt.
1 cupful (½ pint) water.
1 cupful (½ pint) canned corn.
Sift flour, baking powder and salt in a bowl, add water and canned corn gradually and beat well.
Bake in muffin rings or as griddle cakes on a hot well-greased griddle.
One level tablespoonful of sugar may be added if desired. Note that no eggs or shortening are used in this recipe.
Sufficient for twelve muffins.

BREAD MUFFINS

2 level cupfuls (1 pint) bread crumbs.
½ cupful (2 ounces) flour.
1 level tablespoonful (½ ounce) melted butter or shortening.
¼ level teaspoonful salt.
1½ cupfuls (¾ pint) milk.
1 egg.
2 level teaspoonfuls baking powder.
Cover crumbs with milk and soak fifteen minutes. Beat smooth, add egg yolk, flour, salt, baking powder and butter. Fold in egg white stiffly beaten. Bake in buttered muffin tins in a quick oven for twenty minutes.
Sufficient for twelve muffins.

GLUTEN GEMS

1 egg.
2 cupfuls (1 pint) milk.
¼ level teaspoonful salt.
2 level cupfuls (10 ounces) gluten flour.
2 level teaspoonfuls baking powder.
Sift flour, baking powder and salt together in a basin, add egg well beaten and milk. Use scant measure of milk. Beat well, and pour into hot, greased gem pans, and bake in a quick oven for twelve to fifteen minutes. Sufficient for twelve gems.

RAISIN ROLLS

4 level teaspoonfuls baking powder.
2 level cupfuls (½ pound) flour.
¾ level teaspoonful salt.
2 tablespoonfuls (1½ ounces) butter.
1 egg.
½ cupful (¼ pint) milk (scant).
1 level cupful (½ pound) seeded and chopped raisins.
3 level tablespoonfuls (1½ ounces) sugar.
¼ level teaspoonful powdered cinnamon.
Sift flour with baking powder and salt twice, then rub in butter lightly with tips of fingers and add one-half of egg well beaten, and milk. Turn out onto floured baking board, knead lightly, roll to one-fourth inch thickness, brush over with melted butter, sprinkle over this, raisins, sugar and cinnamon; roll up like a jelly roll, brush over with remainder of egg, sprinkle with sugar and cut into three fourths of an inch in thickness, lay on greased tins, and bake in a hot oven for twelve to fifteen minutes. Sufficient for twelve rolls.
Raisins are one of the foods of which more should be known; they are fifty per cent more nourishing than meat and far more healthful and natural. Raisins are not only a great system builder, they are also one of the best fruit tonics known, and in purity stand almost alone.

HONEY, NUT AND BRAN MUFFINS

½ cupful barley flour.
1 level cupful bran.
2 level teaspoonfuls baking powder.
¾ level teaspoonful salt.
¼ cupful chopped nuts.
¼ cupful honey.
1 level tablespoonful melted shortening.
Mix and sift dry ingredients, add nuts, milk, honey and shortening, and bake in gem tins about twenty-five minutes in a hot oven.

BRAN GEMS

¾ cupful (1½ ounces) bran.
½ cupful (2 ounces) flour.
2 level teaspoonfuls baking powder.
¼ level teaspoonful salt.
3 level teaspoonfuls (1½ ounces) sugar.
2-3 cupful (1-1½ gills) milk.
1 egg.
Mix ingredients and add to well-beaten egg and milk. Put in well-greased gem pans and make in hot oven.
Sufficient for eight gems.

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RECIPES

CHOCOLATE SPONGE CAKE

1/2 cupful (1/4 pound) butter.
2 level cupfuls (9 ounces) confectioners' sugar.
4 eggs, separated.
2 squares (2 ounces) unswetened chocolate.
4 level teaspoonfuls baking powder.
2 1/3 level cupfuls (9 ounces) pastry flour.
1/2 teaspoonful salt.
1 cupful (1/2 pint) milk.
1/2 teaspoonful vanilla extract.
Cream the butter, add one cup sugar gradually while stirring constantly. Beat the yolks of eggs until thick and lemon-tinted; add to them the second cup sugar while beating constantly, then combine the two mixtures. Melt chocolate over hot water, cool and add to mixture. Sift together flour, baking powder, and salt; add alternately with milk to the mixture; add extract. Then cut and fold in the whites of eggs beaten until stiff. Beat until ingredients are thoroughly blended. Turn mixture into a well-buttered tube pan and bake forty-five minutes in a moderate oven. Delicious with marshmallow frosting.
Sufficient for one large cake.

SPONGE CAKE

5 eggs.
1/2 teaspoonful salt.
1 level cupful (1/2 pound) sugar.
1 level teaspoonful baking powder.
1 level cupful (1/2 pound) flour.
1 teaspoonful lemon extract.
Add salt to eggs and heat for fifteen minutes, add sugar and beat until very light, then remove beater, sift in flour mixed with baking powder, add extract and mix carefully and lightly. Turn into a well-greased and floured cake tin, and bake in a moderate oven for forty minutes.
Sufficient for eight persons.

One of the oldest kinds of light cakes that is still a universal favorite is the sponge cake.
The popularity of the sponge cake is due to its lightness and its high nutritive value, which makes it the confection par excellence for children, while it is easily handled without soiling the fingers. Fine hard-grained sugar produces the best sponge cakes; both the powdery and the coarse forms should be avoided. Suitable sugar mixes readily with the eggs; the fine grains assist in breaking and creaming the yolks. Coarse sugar has a tendency to remain crystalline in the sponge batter, and the baked cakes generally show specks on top in consequence. This is most noticeable in those sponge cakes that are made by beating the yolks and whites separately.

Flour of a fairly soft nature is best for these cakes, and should be sifted before using, to make light mixing easy without toughening the batter.

SUGAR COOKIES

1 cupful (1/2 pound) butter (scant).
1 level cupful (1/2 pound) sugar.
2 eggs.
1 tablespoonful vanilla water.
1 level teaspoonful baking powder.
Enough water to make a dough and roll out thin on board.
Cream butter and sugar thoroughly together with a wooden spoon. Beat eggs until very light, add the creamed mixture, beat well, add water and extract. To one-half cupful of sifted flour add baking powder and sift into other ingredients, beat until light, and then add enough flour to make a soft dough, about two level cupfuls. Turn onto a floured baking board, knead lightly, roll very thin, cut out with a cookie cutter and bake in a quick oven for ten minutes. These cookies are as good at six weeks as when baked. One tablespoonful of crushed caraway seeds may be substituted for vanilla extract.
Sufficient for fifty cookies.

RECIPES

APPLE SAUCE CAKE

1 level cupful corn flour.
1/2 cupful buckwheat flour.
1 level teaspoonful baking powder.
1/2 level teaspoonful soda.
1 level teaspoonful cinnamon.
1 level teaspoonful cloves.
1/2 teaspoonful allspice.
1 level cupful raisins.
1/2 cupful honey.
1 level cupful apple sauce.
Mix and sift dry ingredients, add raisins, honey and apple sauce, beating thoroughly. Bake in loaf tin forty-five minutes in moderate oven.

QUICK TEA CAKE

2 level teaspoonfuls baking powder.
2 level cupfuls (1/2 pound) flour.
2 level teaspoonfuls sugar.
1/2 level teaspoonful salt.
1/2 cupful (1/2 pound) butter or lard.
2 eggs—separated.
1/2 cupful (1/2 gill) milk.
3 level tablespoonfuls currants.
Sift together flour, sugar, salt and baking powder. Cut in butter or lard with a knife, then rub in lightly with the tips of the fingers; add beaten yolks of eggs, milk, beat well, add currants, and whites of eggs beaten to a stiff froth. Mix and pour into a buttered pan or cake ring and bake in a hot oven for twenty minutes. Serve hot or cold.
Sufficient for one small cake.

FIG COOKIES

1 cupful (1/2 pound) butter.
2 level cupfuls (1 pound) sugar.
2 eggs, separated.
1 cupful (1/2 pint) milk.
1 teaspoonful orange extract.
1 teaspoonful rose extract.
3/4 level cupfuls (1 pound 6 ounces) flour.
1 level teaspoonful salt.
FILLING:
1 pound figs.
2 level teaspoonfuls grated orange rind.
1 orange.
1 cupful (1/2 pint) grape juice.
1 cupful (1/2 pint) honey.
1 cupful (1/2 pint) water.
For Cookies—Beat butter and sugar to a cream, add yolk of eggs and beat well, add milk, extracts, whites of eggs stiffly beaten, and flour sifted with baking powder and salt. Knead lightly on a floured baking-board and roll out very thin. Cut into shapes and spread half with the fig filling, place the other half on top, and bake in a moderately hot oven for fifteen to twenty minutes.
For Filling—Wash figs and cut them into dice, put them into a saucepan, add orange and strained orange and grape juice, honey and water, cover and simmer, stirring often until reduced to jam. Turn out to cool.
Sufficient for twenty-six cookies.

PEANUT COOKIES

1 level cupful (1/2 pound) ground, freshly roasted peanuts.
1 level cupful (1/2 pound) sugar.
1/2 cupful (1/2 gill) peanut oil.
2 eggs.
1/2 level cupfuls (6 ounces) salt.
1/2 level teaspoonful salt.
2 level teaspoonfuls baking powder.
Cream sugar and peanut oil, add beaten eggs and flour sifted twice with baking powder and salt. Mix in half the ground peanuts and sprinkle balance on cookies before putting them in a moderate oven. Bake about twelve minutes.
Sufficient for thirty cookies.

RECIPES

SPICE COOKIES

5 eggs.
2 level cupfuls (1 pound) sugar.
1 lemon.
4 level cupfuls (1 pound) flour.
1/2 level teaspoonful powdered cloves.
1/2 level teaspoonful powdered cinnamon.
Beat eggs and sugar together for fifteen minutes, add grated rind and strained juice of lemon, and gradually flour sifted with baking powder, and spices. Mix carefully and drop by teaspoonfuls onto greased baking tins. Bake in a fairly hot oven for eight to ten minutes.
Sufficient for four dozen cookies.

CREAMED CRAB

2 cups crab meat.
2 cups white sauce No. 1.
Cut the crab meat into fine pieces, add to white sauce and serve on toast. This serves six people.

CREAMED SHRIMP

2 cup shrimps.
2 cups white sauce No. 1.
Cut the shrimps into fine pieces, add to hot white sauce and serve on toast. This serves six people.

GRIDDLE CAKES

1 egg.
1 cup water.
1/2 cup condensed milk.
2 cups flour.
2 teaspoonfuls baking powder.
1 teaspoonful salt.
Beat egg, add condensed milk and water and sifted flour, baking powder and salt. Beat well and drop by spoonfuls on greased, hot griddle. Brown on one side, turn and brown on other side. This serves six people.

MILK TOAST

1/2 cup condensed milk.
1/2 cup water.
1/2 cup flour.
1/2 cup butter.
Butter the toast and pour over it the hot condensed milk diluted with water and salt.

STUFFED EGGS

4 eggs.
3 level teaspoonfuls mayonnaise.
1/2 level teaspoonful salt.
1 level teaspoonful finely chopped parsley.
Boil eggs until hard. Remove shell, cut lengthwise, removed yolks and mix with parsley, mayonnaise and salt. Refill whites and fasten with toothpick.

GINGERBREAD

1 cupful (1/2 pint) molasses.
1/2 cupful (1/2 pound) butter.
1/2 cupful (1/2 pound) sugar.
1 cupful (1/2 pint) boiling water.
1 level cupful (1/2 pound) chopped walnut meats.
1 level cupful (1/2 pound) chopped seeded raisins.
3 level cupfuls (12 ounces) flour.
1/2 level teaspoonful salt.
2 level teaspoonfuls powdered cinnamon.
1 level teaspoonful powdered ginger.
2 eggs.
Put molasses into a mixing bowl with butter and sugar, pour in boiling water and stir well, and let cool. Then add nuts, raisins, flour sifted with baking powder, spices and salt. Beat up eggs and add them, then turn into a well greased and floured shallow pan and bake in moderate oven for 40 minutes. Cool, and cut in squares.
Sufficient for 18 squares.

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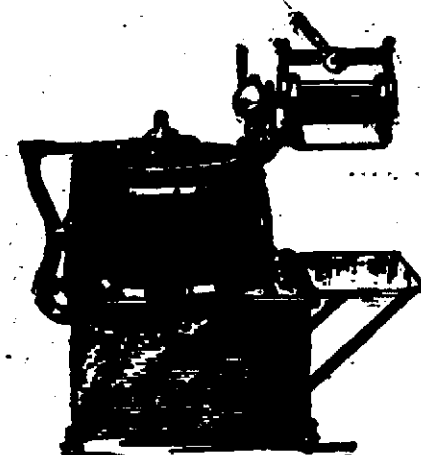


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RECIPES

PEA SUGGESTIONS AND RECIPES

Serve buttered peas in a border of boiled rice and omit the usual potatoes from the menu.

Mold peas in unsweetened lemon jelly for an appetizing salad to serve with mayonnaise.

Peas may be mixed with sardines or salmon and hard boiled eggs and served on lettuce with mayonnaise for a substantial salad.

Creamed peas make a splendid sauce for any fish loaf. Used in this way they also take the place of vegetable.

The liquid from canned Peas is rich in vitamins and should never be thrown away. If not served with the peas it may be used in flavoring soups and gravies.

Peas in Potato Nests—Make nests of mashed potato by moulding potato into flat cakes and pressing a round bottomed cup into the centers of each. Fill centers with creamed Canned Peas. Brush the potato around the edge with egg yolk and brown in a hot oven.

CORN SUGGESTIONS AND RECIPES CORN AND TOMATOES

One can Corn.
One small can Tomatoes.
One tablespoonful Butter.
Pinch of Salt.

Seasoning.
Chop tomato pulp fine and add to the corn. simmer together fifteen minutes, then add the seasoning, soda and butter. Cook for a few moments before serving.

SUCCOTASH

One can Corn.
1 cup Bread Crumbs.
One can Lima Beans
1 tablespoonful Butter.
Seasoning.

Cook all together fifteen minutes. Serve hot. Wax beans may be substituted for lima beans and a small piece of bacon for the butter.

SCALLOPED CORN

One can Corn.
1 cup Bread Crumbs.
1 tablespoonful Butter.
One half small Onion, chopped.
Seasoning.
One Green Pepper or Pimiento.

Mix corn with seasoning and onion and place in layers in a well greased baking dish with the bread crumbs and pepper. Scatter bread crumbs over top, dot with butter and bake half an hour.

CORN FRITTERS

One can Corn.
One well-beaten Egg
One cup Flour.
1½ teaspoonfuls Baking Powder.
One half teaspoonful Salt.
1 teaspoonful Sugar.

Mix the flour, salt and baking powder together and add the corn, the sugar and egg well beaten. Add sufficient milk to make a good drop batter; fry in deep fat to a golden brown.

RECIPES

CUSTARD PIE.

2 EGGS.
½ teaspoonful salt,
¼ cup sugar.
1 cup condensed milk.
½ cup water.
½ teaspoonful vanilla.
Sprinkle nutmeg.

Beat eggs slightly, add other ingredients, mix and pour into lined pie tin. Sprinkle nutmeg over top. Bake in moderate oven until firm.

CHICKEN A LA KING

2 cupfuls of cooked cubed chicken.
½ cupful of cut mushrooms.
1 green pepper.
2 tablespoonfuls of flour.
4 tablespoonfuls of butter.
1 cupful rice or vegetable water.
Remove all seed and pulp from the pepper and chop it up fine. Peel the mushrooms and break them into fine pieces. Melt the 2 tablespoonfuls of butter directly over the chafing dish flame or grill and saute the mushrooms and peppers in it. Add the rest of the butter and slowly stir in the flour. Add the rice water, stirring all until smooth. Cook until it boils for one minute, then place in the pan over the hot water, add the chicken and cook for five minutes. Add hot seasoning. Serve on toast.

CREAMED EGGS

6 hard-boiled eggs.
½ teaspoonful of salt.
1 tablespoonful of butter.
1 tablespoonful of flour.
1 cupful of rice water or vegetable stock.
Melt the butter directly over the chafing dish flame or grill, add the flour, stir until smooth and slowly stir in the rice water. Cut the hard-boiled eggs into small pieces, saving out the yolk of one. Add the chopped egg to the white sauce and continue the cooking over hot water. Add the salt. Serve on points of toast and garnish with the yolk of 1 egg rubbed through a fine strainer and sprinkle on top of the whole dish.

PANNED OYSTERS

25 oysters.
½ teaspoonful of salt.
2 tablespoonfuls of flour.
2 tablespoonfuls of butter.
1 cupful of oyster liquor.
Heat the oysters directly over the flame until the edges curl. Add the butter and flour, which has been mixed with a little of the oyster liquor to make a smooth paste, and when blended add the rest of the liquor to make a white sauce. Continue cooking over hot water for a few minutes. Serve with toast.

STRAWBERRY PUDDING

6 tablespoonfuls (3 ounces) butter.
½ cupful (4 ounces) sugar.
1 egg.
1 teaspoonful strawberry extract.
1 cupful (½ pint) milk.
3 level teaspoonfuls baking powder.
2¼ level cupfuls (8 ounces) flour.
½ level teaspoonful salt.
1 quart strawberries.
Whipped cream.
Cream butter and sugar thoroughly together, add egg well beaten, strawberry extract, milk, flour sifted with baking powder and salt. Beat with a wooden spoon for three minutes, turn into a large well-greased mold, cover, and steam steadily for three hours. Turn out and serve with strawberries, crushed, and whipped cream sweetened to taste. Other fruits may be used in place of strawberries. Sufficient for five persons.

RECIPES

SCALLOPED RICE AND CHEESE

2 cupfuls of cooked rice
1 tablespoonful of oil.
1 tablespoonful of flour.
1 cupful of finely grated cheese.
1 cupful of rice water.
Bread crumbs.

Stir the flour into the oil until a smooth paste is formed. Add the rice water slowly, stirring constantly and the grated cheese. Arrange the cooked rice in a well greased baking dish and pour the cheese sauce over it. Sprinkle the top with bread crumbs and brown in the oven. Serve hot.

AN UNCOOKED TOMATO CATSUP

2 quarts of red, ripe tomatoes.
1 cupful of onions.
¼ cupful of salt.
¼ cupful of sugar.
3 cupfuls of vinegar.

Dip the tomatoes quickly into rapidly boiling water, dip in and out of cold water and peel. Put into large preserving kettle and add the blended spices and vinegar, pour over the tomatoes. Seal the jars. Label and store in cool place.

CHOW CHOW

2 cupfuls green tomatoes.
4 cupfuls tiny green cucumbers.
6 cupfuls white button onions.
1 head cabbage.
2 heads cauliflower.
2 stalks celery.
2 red peppers.
2 green peppers.
½ cupful vinegar.
2 cupfuls brown sugar.
1 cupful flour.
6 tablespoonfuls mustard.
1 teaspoonful curry powder.

Cut tomatoes into quarters; cut cucumbers into small pieces; cut cabbage, but do not chop it fine; separate cauliflower into small flowerettes; cut onions; also cut peppers and celery into small strips. Soak this vegetable chow in salt and water to cover overnight. In the morning bring them to the boiling point in the same brine and drain. Mix the mustard and flour in a large kettle and add enough vinegar to make a smooth paste. Add the curry powder, brown sugar and the rest of the vinegar. Heat until the mixture is thick, and add the drained vegetable chow. Cook for five minutes. Carefully pack into sterilized jars and seal.

CREOLE RICE

2 green peppers.
1 onion.
½ cupful ham.
4 tablespoonfuls of oil.
1 cupful of rice.
3 cupfuls of tomato juice.
4 tomatoes.

Melt the shortening, and saute in this oil the green peppers finely chopped, the sliced onion and the ham. finely ground. Put the rice in a sieve and dip into rapidly boiling water for five minutes. Add with the tomato juice to the other ingredients. Cook directly over the fire for 20 minutes add the whole tomatoes cut into slices and finish the cooking in the top of a double boiler. When the rice is puffed and flaky the dish is ready to serve.

HEAD LETTUCE WITH ROQUEFORT CHEESE DRESSING

Remove outer course wilted leaves from a large firm head of lettuce. Cut in quarters lengthwise, dispose on chilled individual plates and just before serving pour over Roquefort cheese dressing made as follows: Work 1-2 cupful of crumbled Roquefort cheese to a cream, gradually add 6 tablespoonfuls of olive oil, ½ teaspoonful salt, ¼ teaspoonful paprika, 1 g. cayenne and 2 tablespoonfuls vinegar, stirring constantly. Chill and before serving beat thoroughly.

RECIPES

MUSTARD RELISH

1 pint cucumbers.
1 pint onions.
1 cupful string beans.
3 green peppers.
3 red peppers.
1 pint tomatoes.
2 cupfuls vinegar.
4 tablespoonfuls flour.
1 cupful sugar.
3 tablespoonfuls mustard.
½ tablespoonful turmeric.

Cut the vegetables before measuring, halve the tomatoes, cut cucumbers into slices, string beans in half and chop peppers after removing seeds and pulp. Soak the vegetables in a brine of salt and water overnight, drain and stand in clear water for two hours. Drain and scald in one-half of the quantity of vinegar used in the dressing and the same amount of water.

To make the dressing, mix the mustard, turmeric, flour and sugar together. Add the vinegar slowly, stirring to make a smooth paste. Cook over hot water, stirring constantly until the mixture thickens.

Drain the vegetables and pour the mustard dressing over them while it is hot. Mix well and pack in sterilized jars. Seal, but not too tightly, and simmer in hot water for 20 minutes. Remove, tighten jar lids and label.

BAKED BEAN SOUP

2 cupfuls of cold baked beans.
4 cupfuls of water.
Salt.
2 slices of onion.
¼ sliced carrot.
2 tablespoonfuls of fat.
2 tablespoonfuls of flour.

Put the beans, onions and carrots in a saucepan with four cupfuls of water, and allow to simmer for half an hour. Put through a colander or coarse sieve. Add a little salt and the flour and fat which have been cooked together.

TOMATO SOUP

1 can of tomatoes.
2 cupfuls of water.
2 teaspoonfuls of sugar.
¼ teaspoonful soda.
¼ teaspoonful of salt.
2 tablespoonfuls butter.
3 tablespoonfuls of flour.

Cook the tomatoes, water, onion, sugar and soda together for 20 minutes. Strain; add the salt. Melt the butter, add the flour, stir until smooth, then add to the tomato juice. Cook for ten minutes.

PUFFS

7 level tablespoonfuls preserve (cherries or raspberries)
1 egg.
1 cupful (¼ pint) milk.
1 level tablespoonful (½ ounce) melted butter.
½ cupful (¼ pound) sugar.
1 level teaspoonful baking powder.
½ level teaspoonful salt.
½ cupful (¼ pound) flour.
Beat egg well, add sugar and melted butter. Beat slightly. Add milk, flour sifted with salt and baking powder. Beat slightly again and add well-beaten white and more flour if necessary to make stiff batter. Have ten cups well greased and put in each one tablespoonful of batter, then one tablespoonful of preserve. Cover preserve with another tablespoonful of batter. Put cups in steamer and cook 25 minutes. Serve immediately with any heavy sauce desired. These may also be baked. Sufficient for 10 persons.

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RECIPES

CREOLE OYSTER GUMBO

2 dozen oysters.
1 Spanish onion.
2 tablespoons of olive oil.
1 tablespoon of flour.
1 teaspoonful of salt.
Drain the liquor from the oysters and save. Heat the oil and add the chopped onion. Add the flour and salt. Cook for a few minutes and add the oyster liquor and the oysters. Cook for five minutes longer, and serve.

CONSOMME

3 pounds of soup beef.
2 pounds of veal knuckle.
3½ quarts of water.
6 slices of salt pork.
1 cupful each of chopped onion, celery, carrot.
1 bunch of parsley.
1 tablespoonful of salt.
Cut the salt pork into fine pieces and brown. Add the veal, cut into pieces, add the beef and sear together with salt pork. Add the water and any cracked bones and simmer for three hours. Add the vegetables and salt and cook an hour more. Set aside to cool, skim the fat from the top and strain the consommé through several thicknesses of cheese cloth. Serve hot.

WELSH RAREBIT

1 tablespoonful of butter.
2 cupfuls of grated American Cheese.
½ cupful of cream.
Buttered soda crackers or toast.
Melt the butter in the blazer over the hot-water pan in which the water should be boiling. Add the grated cheese and the cream alternately, a little at a time, allowing the cheese to melt slowly.
Keep over the hot water while serving and serve on buttered crackers or toast.

BEEF STEW

3 pounds of stewing beef.
1 onion.
1 carrot.
6 potatoes.
1 turnip.
6 cupfuls of water.
1 green pepper.
Select a piece of shin meat, the flank end of a roast or a cut of the chuck ribs, as these contain fat meat, lean meat and a little bone, all of which are necessary to a good stew.
Cut the meat from the bones, wipe the bones carefully to remove any small cracked pieces and place in stewing kettle. Add the 6 cupfuls of boiling water.
Melt a piece of fat, from the meat, in a shallow pan and cook the cut onion in it until brown. Slice and brown the carrot and turnip, and add to the kettle.
Brown the meat in these same fat drippings, turning frequently and cooking on all sides until white, which closes the meat tubes and keeps the juices within the meat during the long slow cooking that follows. Add this meat and the drippings in which it was cooked to the stewing kettle. Remove seeds and pulp from pepper and add to the stew.
Simmer slowly for three hours or until the meat is tender. Skim the fat from the kettle and remove the bones. Add the potatoes, which have been washed, peeled and cut in quarters. Cook until these are done and the meat will be ready to serve. Arrange the carrot, turnip, onion, pepper and potato around the meat on a platter. Thicken the stock left in the kettle with shortening and flour.

CASSEROLE OF VEAL WITH CARROTS AND PEAS

2 pounds of breast of veal.
2 pieces of salt pork.
4 carrots.
1 cupful of peas.

3 potatoes.
1 onion.

Cut the veal into small pieces and sear it in a shallow pan in drippings from one piece of the salt pork. Place the veal in a glass casserole greased with the salt pork. Brown the onion in the salt pork and add to the casserole. Cut the second piece of salt pork into small squares and add to the casserole. Cover meat with water and cook in oven for an hour. Cut the potatoes and carrots into disc-shaped pieces. Add these with the peas to the casserole about half an hour before it is ready to take from the oven. Blanched rice added at the same time is often a welcome addition.

LAMB KIDNEY STEW

6 lamb kidneys.
1 teaspoonful of salt.
2 teaspoonfuls of drippings.
2 tablespoonfuls of flour.
1 cupful of water or meat stock.
Remove all skin and fat from the kidneys and set them in water to cover, to which a handful of salt has been added. Let stand three or four hours, or, if possible, over night. Remove water, put in pan with fresh water to cover and slowly bring to boiling point but do not boil. Drain and cut into tiny pieces. Brown the drippings and saute and cut kidneys in them. Add the flour and stir until smooth, then the water or meat stock slowly, stirring constantly to make a smooth gravy. Pour over toast on a hot platter, and serve.

ROASTED MEAT LOAF

3 cupfuls of finely ground raw meat (about 2 pounds).
2 cupfuls of soft bread crumbs.
2 slices of bacon.
1 cupful of celery.
1 green pepper.
1 onion.
1 egg.
Mix the finely ground meat with the bread crumbs and celery. Add the chopped green pepper, a little salt and pepper, the egg well beaten. Add enough water to make mixture moist and pack into greased brick-shaped pan. Place in ice-box to chill and remove when cold to a greased roasted pan, turning the loaf out of the mold. Place the bacon cut in thick strips on top of the loaf and also slices of the onion. Pour a cupful of the tomato sauce over the whole and roast the meat in a hot oven for from fifty minutes to an hour. Serve hot with tomato sauce, sliced onion and crisp bacon.

PLAIN SOUFFLE

2 tablespoonfuls of shortening.
2 tablespoonfuls of flour.
¼ cupful of milk or water.
3 eggs.
Melt the shortening, stir in the flour until smooth, remove from the fire and slowly stir in the liquid. Add the salt and cook for three or four minutes or until a thick, smooth sauce is made. Beat the yolks of the eggs until creamy and add to the sauce. Remove from the fire and add the stiffly-beaten whites of the eggs. Pour into a buttered baking dish, place dish in a pan of hot water and bake in a slow oven for 20 or 25 minutes. Serve at once.
The dish in which a souffle is baked should be broad and wide, rather than high and narrow, to prevent the souffle from rising too high in the center and then falling. It is a big help to pin a buttered paper band around a souffle dish before baking, so that it will rise easily without overflowing.

CREAM OF CORN SOUP

Chop corn (1 can) very fine; add 2 cupfuls boiling water, cook slowly 20 minutes. Scald 1 slice onion with 2 cupfuls milk. Remove onion, add milk to corn, add 1½ teaspoonfuls sugar. Melt 2 tablespoonfuls butter, add 2 tablespoonfuls flour, stir until well blended, add enough of the first mixture to make of the consistency to pour. Combine the two mixtures; add 1 teaspoonful salt and ¼ teaspoonful white pepper. Beat thoroughly. Keep hot over hot water. Serve in bouillon cups with 1 tablespoonful whipping cream. Sprinkle with paprika.

RECIPES

MINCE PIES

Mince pies should always be made with two crusts. For Thanksgiving and Christmas pies, puff paste is often used for rims and top crusts, but never for the under crusts. Use a good plain paste for the latter. Fill pans lined with plain paste with mince meat, cover with rich paste, flute rim with fingers, and bake 35 minutes in a hot oven for the first 10 minutes. Reduce heat and finish baking. Serve hot with Yankee hard sauce or plain with cheese "fingers."

CRANBERRY JELLY

Wash, pick over, remove stems from 1 quart of cranberries. Add ½ cupful water; place on range and as soon as they begin to cook add ¼ teaspoonful of soda. Stir well and skim off all froth that rises to the top. Cook until berries are very soft, (watching carefully that they do not burn). Rub through a strainer, throw away skins, add 2 cupfuls sugar, cook slowly until sugar is dissolved. Turn into serving dish and when cool, cover to prevent a tough skin forming on top.

HOT SLAW

Shave ½ medium-sized head of white cabbage as fine as possible. Serve with a dressing made as follows:
Beat the yolks of 2 eggs slightly, add slowly ½ cupful each of hot water and hot vinegar, beating constantly. Add a tablespoonful butter, ½ teaspoonful salt sifted with ½ teaspoonful of mustard and ¼ teaspoonful pepper. Add grated onion to season delicately. Stir mixture over hot water until it thickens to the consistency of cream. Add cabbage, mix well, place on range. Stir until thoroughly heated. If desired add 2 tablespoonfuls of sugar.

APPLE ALMOND AND CELERY SALAD

Mix equal measure (1 cupful each) of Jonathan apples cut in Julienne strips (match-like pieces 1 inch long), almonds blanched and each kernel cut in 3 lengthwise strips and each strip divided, and tender celery hearts cut the same. Toss all lightly together, moisten with cream mayonnaise and arrange in individual nests of crisp lettuce heart leaves. Mask with more mayonnaise, sprinkle with paprika and serve very cold.

PUMPKIN PIE

Line a deep pie plate with rich pastry. Wet the rim with cold water and lay around an inch wide strip of pastry: flute with the fingers building the rim up well. Brush over with slightly beaten white of egg. Fill with the following mixture: Mix 1 cupful sugar, ¼ teaspoonful nutmeg, 1½ teaspoonfuls ginger, 1 teaspoonful cinnamon and ½ g. of salt. Add to 1 cupful cooked and strained pumpkin or squash, add 1 cupful thin cream or top milk, 3 eggs slightly beaten, mix thoroughly (¼ cupful of brandy is a great addition). Bake 35 minutes in a hot oven for the first 10 minutes to set pastry; reduce heat and finish baking. Serve cold with whipped cream.

CHOCOLATE ICE CREAM

Beat 2 eggs slightly; add ½ cupful flour, 1 cupful sugar, and 2 cupfuls of milk; cook in double boiler 20 minutes, stirring constantly the first 10 minutes, afterwards occasionally. Melt 2 squares unsweetened chocolate, add 2 tablespoonfuls sugar, 2 tablespoonfuls boiling water, cook until glossy, stirring constantly. Add to egg mixture and chill. Add 2 cupfuls of cream, ¼ teaspoonful salt, 1 tablespoonful vanilla and freeze. Serve in tall stem glasses with marshmallow sauce.

FRENCH DRESSING

Rub the salad dressing bowl with a cut clove of garlic. Mix in it ¼ teaspoonful salt, ¼ teaspoonful paprika, 1 g. of cayenne, 2 tablespoonfuls vinegar and 6 tablespoonfuls olive oil, beat thoroughly. Chill and just before serving beat again, then pour over salad.



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RECIPES

MACAROONS

Work 1 cupful of almond paste and 1 cupful of confectioners' sugar on a marble slab or large platter until smooth. Then add the whites of eggs, one at a time, until 3 have been added, work mixture with the hands until smooth between each addition. Then use spatula until ingredients are thoroughly blended. Drop from the top of a teaspoon in small cones one inch apart on a buttered paper laid over a baking sheet. Bake 15 to 20 minutes in a slow oven. If liked soft they should be slightly baked. Remove from oven, invert paper on cake cooler, wet with a cloth wrung from cold water; and the macaroons will readily slip off. This mixture is stiff enough to hold its shape but spreads in baking.

APPLE CELERY AND NUT SALAD

Pare, core and cut fine flavored apples in straws 1 inch long, allow ½ an apple for each portion. Sprinkle with lemon juice, cover and set aside in a cool place. Cut in match-like shreds 1 inch long, tender stalks of crisp celery, having half as much celery as apple. Toss lightly together and mix well with mayonnaise. Pile pyramid like in individual nests of lettuce heart or well bleached chdory leaves. Mask with more mayonnaise and sprinkle thickly with hickory nut meats chopped moderately.

LEMON PIE

Mix ½ cupful sugar, 2½ tablespoonfuls cornstarch, 2 tablespoonfuls flour and 1 g. salt, add gradually 1 cupful boiling water, stirring constantly. Cook in double boiler until thickened, add 4 tablespoonfuls lemon juice and the grated rind of 1 lemon, add 2 tablespoonfuls butter and 2 egg yolks slightly beaten. Cook 1 minute. Remove from range. Turn into a deep pie pan lined with rich pastry. Wet edges and lay around rim a strip of pastry 1 inch wide, flute rim, building it up well. Cook mixture, turn into lined pie pan. Bake in a hot oven for the first 10 minutes to set pastry; reduce heat and continue baking 25 minutes. Cool slightly, spread with meringue made of the stiffly beaten whites 2 eggs and 2 tablespoonfuls powdered sugar. Sprinkle lightly with granulated sugar, return to oven to cook and brown meringue. Chill and serve.

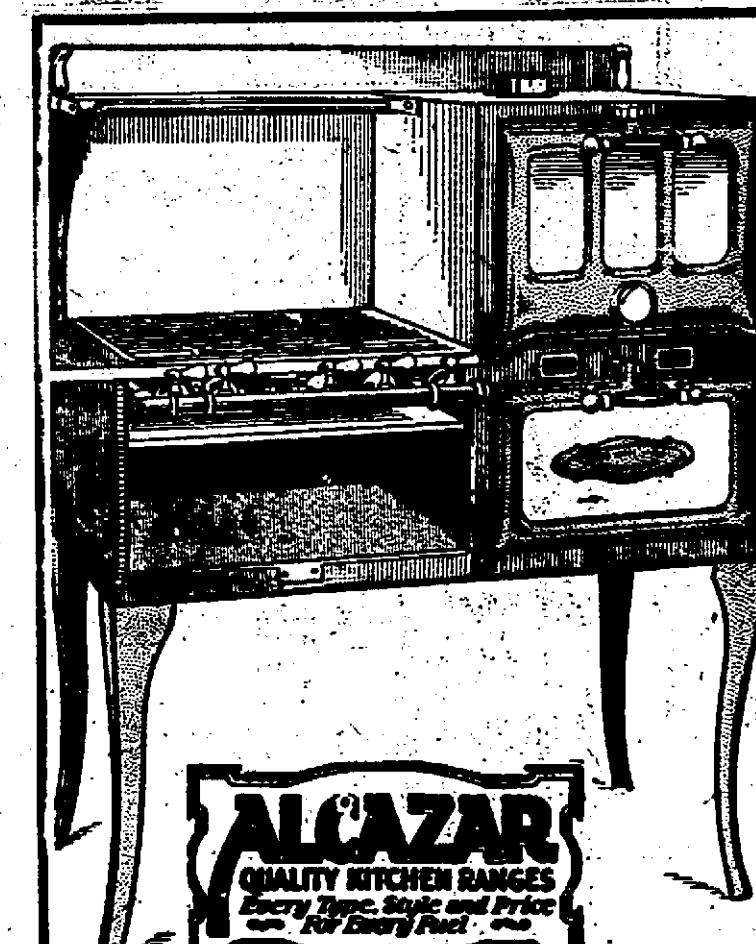
CREAM OF CELERY SOUP

Chop the outer stalks of celery and pound in a mortar or wooden bowl. Cook in double boiler with 2 slices of onion, and 4 cupfuls milk 35 minutes. Melt 2 tablespoonfuls butter, add 3 tablespoonfuls flour, stir until well blended, then gradually pour on hot milk, stirring constantly. Season with ¼ teaspoonful salt, ¼ teaspoonful celery salt and ¼ teaspoonful white pepper. Add ¼ cupful hot cream, strain and serve in hot bouillon cups. Add a sprinkle of finely chopped parsley. Serve with browned crackers. (See New Year's dinner).

To 2 cupfuls of cooked green corn for 1 can of corn, finely chopped, add 2 eggs slightly beaten, 1 tablespoonful salt, ¼ teaspoonful pepper, 1 teaspoonful sugar, grated onion to flavor or delicately, ¼ green pepper finely chopped, 2 tablespoonfuls melted butter and 1 24 cupfuls scalded milk. Mix thoroughly, turn in a buttered baking dish; bake until firm in center (from 20 to 25 minutes). Serve in baking dish.

YORKSHIRE PUDDING

Sift together 1 cupful flour and ¼ teaspoonful salt. Add gradually 1 cupful milk, stirring constantly until paste is perfectly smooth. Add 2 eggs beaten until thick and light. Cover the bottom of a hot shallow agate pan with fat taken from roast, pour in mixture to the depth of ½ inch, bake 25 minutes in a hot oven, (starting 20 minutes before roast is done), basting twice with drippings from roasting pan. Cut while hot in squares for serving. Mixture may be baked in hissing hot iron gem cups.



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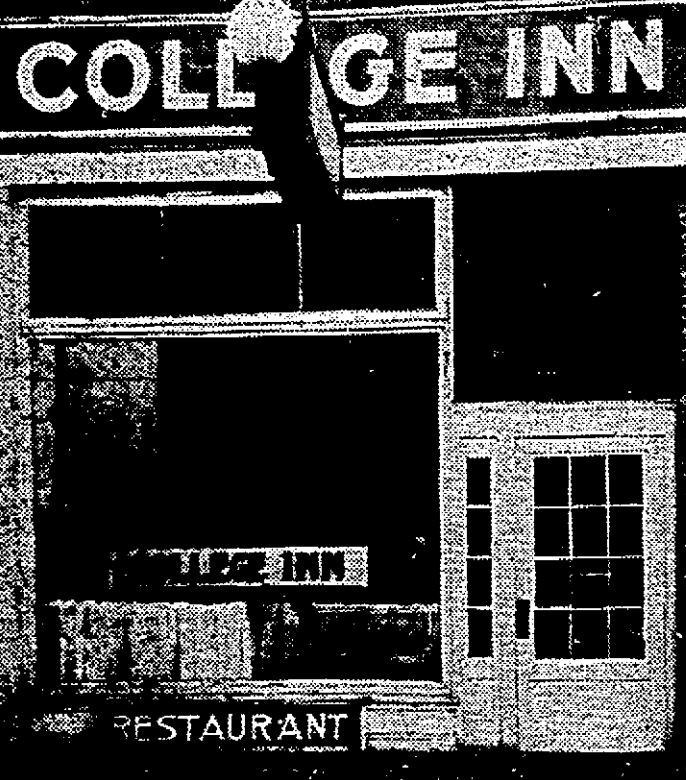


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RECIPES

COTTAGE PUDDING

$\frac{1}{2}$ cupful (2 ounces) butter.
 $\frac{1}{2}$ cupful (6 ounces) sugar.
1 egg.
1 teaspoonful lemon extract.
1 cupful ($\frac{1}{2}$ pint) milk.
4 level teaspoonfuls baking powder.
 $2\frac{1}{4}$ level cupfuls (9 ounces) flour.
 $\frac{1}{2}$ level teaspoonful salt.

HARD SAUCE:

$\frac{1}{2}$ cupful (4 ounces) butter.
1 level cupful ($\frac{1}{2}$ pound) sugar.
1 teaspoonful vanilla extract.
1 teaspoonful hot water.

For Pudding:—Cream butter and sugar thoroughly. Add eggs well beaten, lemon, extract, milk and flour sifted with baking powder and salt. Mix and beat with a wooden spoon for three minutes, then turn into a greased and floured tin or mold, and bake in a moderate oven for 35 minutes. Turn out and serve with sauce.

For Sauce:—Beat butter and sugar to a cream, add hot water and extract; mix well, and chill before using.

This pudding may be served with lemon, vanilla, or wine sauce, or it may be steamed with strawberry sauce. Sufficient for six persons.

SULTANA ROLL

1 level cupful (6 ounces) sultana raisins.
1 level cupful ($\frac{1}{2}$ pound) sugar.
Water.
1 level teaspoonful baking powder.
1 level cupful (4 ounces) flour.
 $\frac{1}{2}$ level teaspoonful salt.
 $1\frac{1}{2}$ level cupfuls ($\frac{3}{4}$ ounce) lard.
1 level cupful ($\frac{1}{2}$ ounce) butter.
Cream.

Put raisins and sugar into a small saucepan, cover with water and cook slowly until raisins are soft and the juice like syrup. Sift flour, baking powder and salt into a bowl, add lard, and rub it in with the tips of fingers, and mix to a soft biscuit dough with water. Roll to one-fourth inch in thickness, spread with raisins, then roll up, pressing the ends firmly together.

Place in a greased pan and pour juice over, add butter and one-half cupful of water, and bake in a hot oven for 20 minutes or until done. Serve hot with cream. Sufficient for five to six persons.

RICE BAVARIAN CREAM WITH PRUNES

Blanch $\frac{1}{4}$ cupful rice, then cook until tender in $1\frac{1}{2}$ cupfuls milk. Make a soft custard with $\frac{1}{2}$ cupful milk, the yolks 3 eggs slightly beaten with $\frac{1}{4}$ cupful sugar; add 1 tablespoonful gelatine softened in $\frac{1}{4}$ cupful cold water, and strain over rice. Set in ice water and stir until mixture begins to thicken. Then fold in the pulp of $1\frac{1}{2}$ dozen cooked prunes, stoned and rubbed through a sieve, 2 cupfuls triple cream beaten until stiff, and the juice $\frac{1}{2}$ lemon. Turn into a mould and chill thoroughly. Unmould on serving platter, garnish with cooked chilled, stoned prunes stuffed with slightly cooked apricots.

PINEAPPLE AND TOMATO SALAD

Chill on ice 1 can of the small sliced pineapple. Peel, chill and cut medium sized tomatoes crosswise in $\frac{1}{2}$ inch slices. Drain pineapple from syrup in can, arrange in nests of crisp lettuce heart leaves separated on individual salad plates. Set a slice of tomato above pineapple. Pour over each portion $\frac{1}{2}$ tablespoonful French dressing made with lemon juice in place of vinegar and very little salt; set a rose. To shape the "roses" force mayonnaise through a pastry bag and rose tube. In center of tomato, insert a sprig of parsley in each.

RECIPES

CRAB MEAT COCKTAILS

Mix 4 tablespoonfuls catsup, 1 tablespoonful each of horseradish and lemon juice, $\frac{1}{2}$ teaspoonful finely chopped shallot or chives; season with salt, paprika, and the f. s. cayenne. Mix thoroughly, chill and pour over 2 tablespoonfuls crab meat packed in cocktail glasses. Sprinkle with finely chopped mild green or red peppers. Serve with cucumber sandwiches.

ROMAINE AND GRAPE FRUIT SALAD

Remove the coarse outer wilted leaves from a large, firm head of romaine or head lettuce. Separate the leaves and arrange them on individual salad plates. Cut large, juicy grape fruit in halves crosswise, remove seeds and white portion. With a grape fruit knife, remove the sections of pulp and pile up in center of each portion of lettuce. Mask with cream mayonnaise and sprinkle with pistachio nut meats broken in pieces.

COCOA COCONUT PUDDING

Soak $\frac{1}{4}$ cupful soft bread crumbs in 1 cupful scalded milk until very soft. Add $\frac{1}{2}$ cupful grated coconut, $\frac{1}{2}$ cupful sugar mixed with $\frac{1}{2}$ cupful cocoa, 1 teaspoonful vanilla, and $\frac{1}{2}$ teaspoonful salt. Beat thoroughly, then add the yolks 2 eggs slightly beaten; when thoroughly blended fold in the stiffly beaten whites of 2 eggs. Turn into well buttered pudding dish and bake 30 minutes in a moderate oven. Serve hot with hard sauce or cold with marshmallow sauce.

ORANGE AND STRAWBERRY COCKTAIL

Peel large navel oranges, removing white membrane. Cut crosswise in $\frac{1}{2}$ inch slices. Cut slices in cubes rejecting the white core and save juices. Wash (if necessary) large firm strawberries, dry them, hull and cut in halves lengthwise. Chill prepared fruit on ice. When ready to serve, mix fruit carefully and divide equally between the required number of chilled cocktail glasses. There should be equal measure of orange cubes and halves of berries. Sprinkle each with 1 tablespoonful sugar. Pour over orange juice to which add lemon juice in the proportion of 1-teaspoonful to each $\frac{1}{4}$ cupful orange juice. Garnish each portion with a large unhalved strawberry. Maraschino cherries may be used in place of strawberries and some of the juice mixed with orange juice, then poured over fruit.

STEAMED ALMOND PUDDING

Cream $\frac{1}{4}$ cupful butter, add 13 cupful sugar gradually. $\frac{1}{2}$ cupful molasses and 2 eggs beaten until thick and lemon-tinted, sift together $1\frac{1}{2}$ cupfuls flour, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful nutmeg, and $\frac{1}{4}$ teaspoonful salt. Add to the first mixture alternately with $\frac{1}{2}$ cupful milk. Then stir in $\frac{1}{4}$ cupful blanched almond that have been fried in deep hot fat drained and finely chopped. Turn in a well-buttered mould cover and steam 2 $\frac{1}{2}$ hours. Serve hot with whipped cream or foamy sauce.

CAULIFLOWER AU GRATIN

Cook 1 large head of cauliflower in boiling salted water (uncovered) until tender. Drain and carefully remove whole to hot serving dish. Cover with buttered crumbs and place on grate in hot oven to brown crumbs. Pour around cauliflower 1 cupful thin white sauce to which has been added $\frac{1}{2}$ cupful grated cheese. Sprinkle sauce generously with paprika.

TOMATO BISQUE SOUP

To $\frac{1}{2}$ can tomatoes, add $\frac{1}{2}$ onion sliced, 2 cloves, 1 teaspoonful peppercorns, 1 sprig parsley, 1 stalk celery broken in pieces, and a bit bay leaf. Turn into a saucepan, bring to boiling point and let simmer 20 minutes. Rub through a strainer. Add $\frac{1}{2}$ cupful soft butter, add 1 teaspoonful sugar and 1 teaspoonful salt. Melt 3 tablespoonfuls butter, add 3 tablespoonfuls flour, stir until well blended then pour on slowly hot mixture, stirring constantly; add to 1 quart scalded milk, and serve at once in bouillon cups, garnish with whipped cream seasoned with salt and paprika.

RECIPES

PEACH PUDDING

2 level cupfuls ($\frac{1}{2}$ pound) sifted flour.
1 level tablespoonful ($\frac{1}{2}$ ounce) butter.
 $\frac{1}{2}$ cupful ($\frac{1}{2}$ pound) sugar.
1 egg.
 $\frac{1}{4}$ cupful ($1\frac{1}{2}$ gills) milk.
 $\frac{1}{2}$ level teaspoonful salt.
3 level teaspoonfuls baking powder.
Cream butter and sugar, beat in egg until very light, add salt, add alternately milk and flour into which baking powder has been added. Bake in square pan after placing the halves of peaches over the thin batter. Into hollow of peaches where pits have been removed fill sugar which will brown while baking. Serve with whipped cream or a cream sauce. Apples or chopped dates may be used when peaches are not available. Sufficient for six persons.

COLONIAL PUDDING

2 eggs separated.
6 tablespoonfuls (3 ounces) sugar.
 $\frac{1}{2}$ level teaspoonful baking powder.
 $\frac{1}{4}$ cupful (1 ounce) flour.
 $\frac{1}{4}$ level teaspoonful salt.
2 cupfuls (1 pint) milk.
 $1\frac{1}{2}$ level tablespoonfuls chopped preserved ginger.
 $1\frac{1}{2}$ level tablespoonfuls ($\frac{1}{2}$ ounce) powdered sugar.
 $\frac{1}{2}$ teaspoonful vanilla.
Beat yolks of eggs with sugar for ten minutes then add flour sifted with salt and one-half teaspoonful of baking powder. Scald milk, and pour it onto flour mixture, stirring all the time. Return to saucepan and stir over a slow fire until it forms a thick custard, add ginger, and pour into a buttered pudding dish. Beat whites of eggs to a stiff froth with remainder of baking powder, add gradually powdered sugar and vanilla extract. Spread this meringue on top of custard and place in a very moderate oven until light brown. Serve cold. Sufficient for six persons.

BAKED APPLE PUDDING

2 cupfuls (1 pint) milk.
2 level cupfuls ($\frac{3}{4}$ pound) bread crumbs.
2 eggs.
1 level cupful ($\frac{1}{2}$ pound) sugar.
 $\frac{1}{2}$ level teaspoonful salt.
1 level teaspoonful powdered ginger.
1 level teaspoonful powdered mace.
1 level teaspoonful powdered cloves.
 $\frac{1}{4}$ cupful (3 ounces) sultana raisins.
2 level teaspoonfuls baking powder.
3 tablespoonfuls fruit juice or brandy.
3 level cupfuls ($1\frac{1}{4}$ pints) peeled and chopped apples.

SAUCE:

1 cupful ($\frac{1}{2}$ pound) butter.
2 level cupfuls (1 pound) sugar.
2 eggs, separated.
1 tablespoonful brandy or fruit juice.
For Pudding:—Heat milk and pour it over bread crumbs, add egg well beaten, sugar, salt, spices, raisins, baking powder, fruit juice and apples. Mix well and turn into a greased baking dish. Bake in a moderate oven for one hour. Serve hot with sauce.
For Sauce:—Cream butter and sugar thoroughly together, add egg yolks, brandy or fruit juice and whites of eggs stiffly beaten. Chill before serving. Sufficient for six to eight persons.

HARD SAUCE

Cream $\frac{1}{4}$ cupful butter, gradually add 1 cupful powdered sugar, stirring constantly. Add 1 teaspoonful vanilla or orange extract and 1 teaspoonful hot water and beat until light and creamy. Serve with hot steamed puddings.

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RECIPES

VANILLA ICE CREAM

Mix 1½ pints of triple cream with 1 pint milk, add ¼ cupfuls sugar and 2 tablespoonfuls vanilla. Freeze in the usual way. Serve with hot chocolate sauce and sprinkle with chipped pecan nut meats.

CAULIFLOWER A LA BECHAMEL

Remove the leaves and cut off the stalk of a large white head of cauliflower. Soak head-up in cold water to cover 30 minutes. Drain and cook (head up) in boiling salted water 20 minutes or until tender. Drain. Remove whole to hot serving dish and pour over hot bechamel sauce.

SMOKED SALMON AND ANCHOVY CANAPES

Cut stale bread in ¼ inch slices, remove crusts and cut slices in rounds or triangles. Sauté in butter. Spread with anchovies pounded to a paste in a mortar and mixed with an equal measure of butter. Cover with flaked smoked salmon and sprinkle with finely chopped hard-cooked white of egg and sifted yolks, set a stuffed olive in center of each canape.

BOILED HALIBUT

Arrange 2 chicken halibut steaks cut 1 inch thick in a deep dripping pan, side by side. Cover with boiling water, add 2 tablespoonfuls carrot, onion and celery, cut in small pieces, a bit of bay leaf, 4 cloves, ½ teaspoonful peppercorn, the juice ½ lemon and salt to season. Let simmer in a moderate oven until the flesh leaves the bones (30 to 35 minutes). Remove slices with a broad blade knife or griddle cake spade, to hot serving platter, overlapping one another. Garnish with sliced lemon sprinkled with parsley and boiled potato balls. Spread fish with soft butter, sprinkle with finely chopped parsley and serve egg sauce in a sauce boat.

EGG SAUCE

Put 1-3 cupful butter in a circular piece, divide it equally in 2 parts. Melt one part in a saucepan. Add 3 tablespoonfuls flour, mixed with ½ teaspoonful salt and ¼ teaspoonful pepper. Stir until well blended then add 1½ cupfuls boiling water gradually stirring constantly until smooth. Add remaining butter in small pieces, continue stirring until well blended. Add 2 hard-cooked eggs cut crosswise in ¼ slices; stir in 1 teaspoonful finely chopped parsley.

BOILED POTATOES CRYSTALLIZED

Select new potatoes (when in season) of uniform size; scrape or pare and cook in boiling water until tender, drain perfectly dry and sprinkle with salt from the dredger turning that they may be evenly salted. Serve immediately, while very hot.

MARSHMALLOW SAUCE

Boil 1 cupful sugar and ½ cupful boiling water until it spins a thread (about 5 minutes). Add 1 cupful fresh marshmallows and beat until they are melted. Keep warm but not hot while using.

CHIFFONADE SALAD

Cut a slice from the stem ends of 2 green peppers, remove seeds, white portion and finely shred, using scissors for this purpose. Peel 3 tomatoes and cut in quarters. Clean the hearts of celery to equal ¼ head; cut in ¼ inch pieces. Remove the peel and all white membrane from 1 large grape fruit leaving sections whole, then cut them in halves crosswise. Chill materials. Wash and drain dry 1 head of romaine, arrange leaves in salad bowl. Dispose pepper and maine, arrange sections in alternate sections; pile celery in center and cover all with sections of grape fruit. Pour over Parisian dressing made as follows: Add ¼ cupful French dressing to 1-3 cup-

ful mayonnaise while beating constantly; then add ¼ teaspoonful each finely chopped sweet green and red peppers. Chill before adding to salad.

CREAM OF MUSHROOM SOUP

Wipe ½ pound fresh mushrooms, remove stems and peel caps; chop stems and caps, add to 1 quart of chicken or veal stock with 2 slices of onion. Cook 20 minutes then rub through a puree strainer. Reheat. Melt 2 tablespoonfuls butter in a sauce-pan, add 2 tablespoonfuls flour, stir until well blended, then add gradually some of the hot liquid until of the consistency to pour. Combine mixture, add 1 cupful of hot cream and 2-3 cupful thinly sliced sautéed mushrooms; season with salt, pepper and serve in hot cups with 1 tablespoonful whipped cream set above each service.

RISOTTO (ITALIENNE RICE)

Gradually add 1 cupful of washed rice to 2½ or 3 quarts boiling salted water; let boil 15 minutes. Drain and rinse in cold water. Drain again. Melt 3 tablespoonfuls butter in a sauce pan, add ¼ medium sized onion and rice, let cook until butter is absorbed, add 1½ cupfuls of thick tomato pulp, ½ tablespoonful salt, ¼ teaspoonful paprika and 2 to 3 cupfuls of beef broth or boiling water, continue cooking until rice is tender and the moisture is absorbed. Remove onion. Then carefully stir in 2-3 cupful of grated cheese. Use a fork for this purpose lifting and stirring lightly to avoid breaking the kernels. Serve hot around veal loaf.

PEACH AND ORANGE SALAD WITH MAYONNAISE

Arrange lettuce heart leaves in nests on individual salad plates. Set halves of canned lemon cling peaches (or sliced peaches) in the center of nests, place cubes of orange pulp in the pit cavities in small pyramids. Pile mayonnaise around peach next to lettuce also around orange cubes, set a small rose of mayonnaise above orange cubes. Sprinkle with paprika. This is a most delicious salad to serve with game.

LITTLE RHUBARB PIES WITH MERINGUE

Cut 1 pound of pink southern rhubarb (without peeling) in ½ inch pieces, wash, drain and put alternates layers of rhubarb and sugar into a sauce pan until rhubarb and 1 cupful of sugar have been used. Cook slowly until tender. To each pint of rhubarb add the juice of ½ lemon, yolks 2 eggs slightly beaten and 1 g. of salt. Turn mixture into small individual-baked pastry shells, place in a moderate oven, cool cook until mixture thickens. Remove from oven, cool slightly, spread with meringue made of whites of 2 eggs beaten stiff with 4 tablespoonfuls sugar. Sprinkle meringue lightly with granulated sugar and bake 8 to 10 minutes in a slow oven to cook and brown meringue. Serve hot or cold.

PIMIENTO BISQUE

Cook ½ cupful rice in 3 quarts of chicken broth (all fat removed) in a double boiler until rice is soft; rub through strainer. Add pimiento drained from 1 small can rinsed in cold water, and rubbed through strainer, ¼ tablespoonful salt and tobacco sauce to season. Bring to boiling point and add the yolks of 2 eggs slightly beaten and diluted with ¼ cupful of cream. Cook until eggs are set and serve in bouillon cups. Sprinkle top with finely chopped chives or parsley.

BREAD STUFFING

Mix 2 cupfuls bread crumbs with ¼ cupful melted butter, ½ tablespoonful poultry seasoning, 2 tablespoonfuls chopped onion, 1 teaspoonful finely chopped parsley, salt and pepper to season. Add boiling water until of the right consistency, but many prefer a rather dry stuffing. Use for stuffing chicken, brisket of veal; flank steak, etc.

EGG PLANT FRITTERS

Cut egg plant in ½ inch slices crosswise. Pare off skin, sprinkle with salt, pile slices one above the other, cover with a plate and weight and let stand several hours or over night. Drain, rinse in cold water, dry on towels, dip in fine cracker crumbs seasoned with salt and pepper, then in eggs and again in crumbs and fry in deep hot fat. Drain on brown paper.

RECIPES

PRALINE ICE CREAM

Caramelize ½ cupful of sugar by stirring constantly in an iron frying pan over a slow fire until a light brown color. Add ¼ cupful chopped meats and turn in a slightly buttered plate. Cool, pound in a mortar and sift. Scald 2 cupfuls of milk, pour slowly while stirring briskly on the yolks of 2 eggs mixed with ¼ cupful sugar and ¼ teaspoonful salt. Cook over hot water until mixture thickens, continue stirring. Add prepared nut meats and chill; then add 1 cupful of triple cream beaten until solid, and ¼ teaspoonful vanilla. Freeze as ice cream, using 3 parts crushed ice to 1 part rock salt. Serve in tall glasses.

ORANGE JUMBLES

Cream 3 tablespoonfuls butter, add the grated rind of 1 orange and gradually 2-3 cupful of sugar stirring constantly then add ¼ teaspoonful salt; juice 1 orange and slowly 1½ cupfuls flour. Chill dough. Turn on a floured board and roll to ¼ inch thickness; shape with a small doughnut cutter first dipped in flour. Sprinkle tops lightly with sugar. Arrange on baking sheets covered with buttered paper and bake in a moderate oven until delicately browned about 12 minutes.

TOMATO BOUILLON WITH OYSTERS

To 1 quart can of tomatoes add 1½ quarts bouillon, 1 small onion sliced, a small piece bay leaf, 3 cloves, ¼ teaspoonful celery seed, and ¼ teaspoonful pepper-corns. Cook 25 minutes, strain, cool and clear. Parboil 2 cupfuls selected oysters until plump and edges curl. Add to bouillon and serve at once in hot bouillon cups with Dutchess crusts.

ASPARAGUS WITH CHANTILLY MAYONNAISE

Dispose chilled asparagus tips in individual nests of crisp lettuce heart leaves. Allow 6 stalks of the short white spears and 4 or 5 small lettuce leaves for each service. Partially mask with Chantilly mayonnaise, sprinkle with pimientos cut in tiny or fancy shapes. Serve at once. Chantilly mayonnaise is made by folding whipped cream into mayonnaise 1-3 cupful of heavy cream whipped to 1 cupful of mayonnaise dressing.

SNOW PUDDING

Soak 1 tablespoonful granulated gelatine in ¼ cupful cold water, dissolve in 1 cupful boiling water, add 1 cupful sugar, 3 tablespoonfuls orange juice and 1 tablespoonful lemon juice. Strain and set in a cool place, stirring occasionally; when quite thick, beat with a wire whisk until frothy; then fold in the stiffly beaten whites 3 eggs. Continue beating until stiff enough to keep its shape. Turn into individual moulds; chill. Unmold on a glass platter and pour around cold boiled custard.

BOILED CUSTARD

Slightly beat yolks 3 eggs, add ¼ cupful sugar, and ¼ teaspoonful salt; stir constantly while adding 2 cupfuls cold milk. Cook in double boiler, continue until mixture thickens and coats the spoon, strain at once. Chill and flavor with ¼ teaspoonful orange or vanilla extract. If cooked too long the mixture will curdle; if this occurs, by beating with an egg-beater a smooth consistency may be restored. This will thin the custard somewhat.

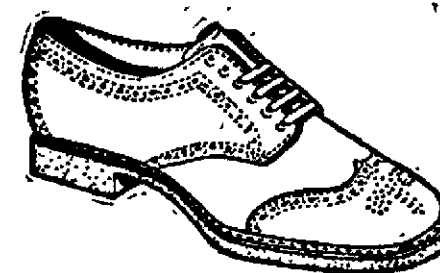
OYSTER COCKTAILS IN GRAPE FRUIT

Allow 3 small oysters (either blue point or cherry stone) to each portion. Cut medium size grape fruit in halves crosswise, loosen the pulp and remove the tough center. Add oysters and season each portion with lemon juice, salt, a drop or two of tabasco sauce and 1 tablespoonful of mayonnaise dressing. Sprinkle with paprika, dispose on a bed of crushed ice, garnish with sprigs of parsley. Serve with crisp saltines. Horseradish may be used in place of mayonnaise dressing.

PEAR AND LETTUCE SALAD

Drain halves of canned pears from syrup in cans. Chill and arrange two halves in individual nests of chicory or let-

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(17)

RECIPES

tuces heart leaves, having the stem ends almost meet in center. Cut a maraschino cherry tulip fashion, set in center and pile cream mayonnaise around pears. Sprinkle pears and mayonnaise with finely chopped pistachio nuts.

LETTUCE CUCUMBER AND CHIVE SALAD

Wash, drain and dry the leaves of 1 solid head of lettuce. Arrange in salad bowl as near the original shape as possible. Pare and thinly slice 1 cucumber, strewn slices among the lettuce leaves, sprinkle thickly with finely cut chives. Keep in a cool place. Just before serving pour over French dressing.

GLACE SWEET POTATOES

Wash and pare 6 medium-sized sweet potatoes. Parboil 10 minutes in boiling salted water, drain and cut lengthwise in halves. Make a syrup by boiling 1 cupful of sugar with ½ cupful of water, and 2 tablespoonfuls of butter 3 to 4 minutes. Dip each piece of potato into syrup, arrange in a well buttered agate dripping pan. Bake in a moderate oven about 40 minutes basting with remaining syrup until all is used.

HAWAIIAN SALAD

Arrange slices of canned Hawaiian pineapple, drained from syrup in can, in nests of crisp lettuce heart leaves. Pile above each slice. Mix grapes, peeled, cut in halves lengthwise and seeds removed, mixed with an equal measure of English walnuts broken in pieces. Moisten generously with mayonnaise and sprinkle with candied cherries cut in shreds.

CRANBERRY AND RAISIN PIE

Mix thoroughly 1½ cupfuls of cranberries cut in halves lengthwise, ¼ cupful seeded and shredded raisins, 1 cupful of sugar 1 tablespoonful flour and ¼ teaspoonful salt. Pile mixture in a pie-pan lined with rich paste. Dot over 1 table-spoonful butter and sprinkle with 2 tablespoonfuls lemon or orange juice. Cover with top crust and bake 55 minutes. Serve hot or cold with cheese "fingers."

ORANGE CREAM ICE

Cook 2 cupfuls sugar, 2 cupfuls boiling water and a thin paring of lemon rind 5 minutes, strain. Add the grated rind of 2 oranges, 2 cupfuls orange juice and ¼ cupful lemon juice. Chill, turn into a freezer and freeze to a mush. Whip 2½ cupfuls triple cream, add 2-3 cupful of powdered sugar and ¼ teaspoonful salt. Beat yolks of 2 eggs until very light, add to cream, then fold in the stiffly beaten whites 2 eggs. Add to frozen mixture and finish freezing. Serve in shallow champagne glasses. Sprinkle with finely chopped crystallized orange peel.

STEAMED GRAHAM PUDDING

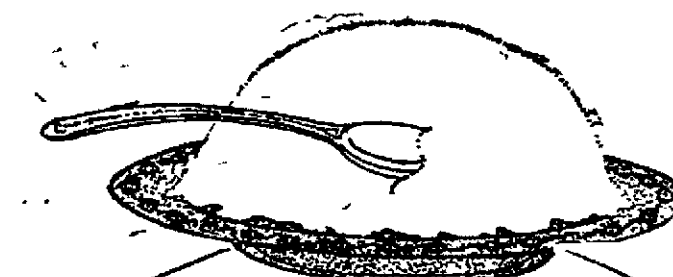
Melt ¼ cupful butter, add ¼ cupful molasses, ¼ cupful milk and 2 eggs beaten until thick and light. Mix together 1½ cupfuls Graham flour, ¼ teaspoonful soda, 1 teaspoonful salt, 1 teaspoonful ginger and 1 cupful raisins seeded and shredded. Turn into a well buttered mould, cover and steam 2½ hours. Serve with lemon sauce.

LEMON SAUCE

Mix ¼ cupful sugar and 1 tablespoonful cornstarch. Add 1 cupful boiling water, gradually, stirring constantly; bring to boiling point and boil 5 minutes. Remove from range, add 2 tablespoonfuls butter, ¼ teaspoonful salt, 2 tablespoonfuls lemon juice and 3 or 4 gratings lemon rind. Stir until well blended.

GRAPE FRUIT SALAD

Remove the sections from large, heavy grape fruit that have been cut in halves crosswise. Chill. Arrange heart lettuce leaves on individual plates. Slightly thin mayonnaise dressing with cream. Just before serving pile the fruit in center of lettuce leaves and mask with the cream mayonnaise. Sprinkle with paprika. Serve at once.



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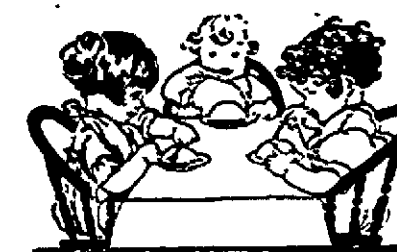
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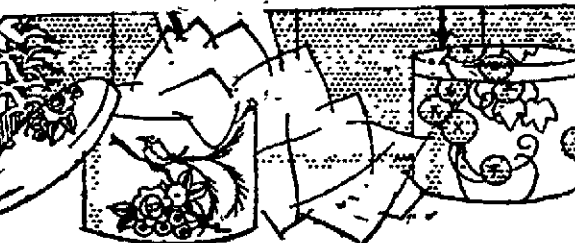
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RECIPES

ROAST TURKEY

Select a plump 10 pound young turkey. Dress, clean, stuff and truss; place on thin slices of fat salt pork arranged on bottom of dripping pan; rub entire surface with salt and spread breast, wings and legs with the following mixture: Cream 1-3 cupful butter; add slowly 1/4 cupful flour, stirring constantly. Place in a hot oven and brown delicately; baste every ten minutes until richly browned with 1/2 cupful of butter melted in 1 cupful boiling water. Add 1 1/2 cupfuls of boiling water to fat in pan; continue basting every 15 minutes until turkey is tender. It will require from 3 to 3 1/2 hours according to age of the turkey. If the turkey is browning too fast cover with larger pan. Remove the skewers, sewing and trussing before placing on hot serving platter.

APRICOTS IN ORANGE JELLY

Soak 2 tablespoons granulated gelatin in 1/2 cupful cold water 20 minutes. Dissolve in 1 1/2 cupfuls boiling water. Strain, add 1 cupful sugar, 1 1/2 cupfuls orange juice and 3 tablespoons lemon juice. Drain peeled canned apricots from the syrup in can; pour orange mixture into individual moulds (wet moulds inside with cold water) to depth of 1/2 inch; place a blanched almond in the pit cavity of each half apricot and when jelly is set arrange prepared apricots over gelatin, cut side down; pour over enough of the orange mixture to hold fruit in place when jelly is set. Fill moulds to top. Chill. Unmould and serve with whipped cream.

TOMATO SOUP FRENCH STYLE

Add 1 quart tomatoes to 1 quart of brown soup stock. 1 onion thinly sliced, small clove garlic, 1/2 dozen sprigs parsley, small bit of bay leaf, 1 1/2 teaspoonful peppercorns, 1 teaspoonful salt, 1/2 teaspoonful pepper and 1/2 g. cayenne. Bring to boiling point and boil 1/2 hour. Rub through a sieve, add 1/2 teaspoonful soda and 1/2 cupful sugar. Add 2 table-spoonful butter, add 2 1/2 table-spoonfuls cornstarch, stir until blended, then pour on hot mixture, stirring constantly until boiling is reached. Let simmer 10 minutes and just before serving add 1 1/2 cupfuls hot cream. Serve in bouillon cups with croutons.

CABBAGE RELISH

Shred as fine as possible 1/2 head white cabbage (about 2 1/2 cupfuls) add 2 finely chopped green peppers (discard seeds and white portion) and 1 medium-sized Bermuda onion. Add 1/2 cupful finely chopped celery. Mix thoroughly and season with 1 teaspoonful celery salt, 1/2 teaspoonful white mustard seed, salt to season, and 1/4 cupful sugar; dilute 1/4 cupful vinegar with 2 table-spoonfuls water, add to mixture and stir until well blended. Chill and serve with fried oysters, scallops, fish cutlets, etc.

RAISIN PIE

Line a glass pie plate with rich pastry and fill with the following mixture: Beat the yolks of 2 eggs until light; add 1 cupful of sugar, the grated yellow rind and juice of 1 lemon, 1/2 teaspoonful salt. Cook 1 1/2 cupfuls seedless raisins in very little water until plump, drain (reserve water). Cool and chop. Add to the first mixture and if the latter seems dry add a little of the raisin water dot over with 1 1/2 table-spoonfuls of butter and bake 30 minutes in a moderate oven. When cool, cover with meringue made of the whites of 2 eggs beaten until stiff, add gradually 4 table-spoonfuls sugar and continue beating until mixture will hold its shape when piled on pie. Sprinkle lightly with sugar and cook slowly at first in the oven, then brown quickly.

MOCK CHERRY PIE

Mix thoroughly 1 1/2 cupfuls large cranberries cut in halves lengthwise, with 2-3 cupful of seeded raisins cut in halves, 1 cupful sugar, 1 1/4 table-spoonfuls flour and 1/2 g. salt; dot over with 1 table-spoonful butter and bake between 2 crusts 35 minutes in a moderate oven. Serve hot.

HEAD LETTUCE—RUSSIAN DRESSING

Remove the outer wilted leaves from a large solid head of crisp lettuce, cut in quarters lengthwise. Dispose in a salad bowl previously rubbed inside with cut clove of garlic or arrange each quarter on chilled individual salad plates. Just before serving pour over Russian dressing.

LEMON FAUCHONNETTES

Invert small, individual pie pans and cover outside with rich pastry. Prick top of paste with a fork. Set on baking sheet, bake in a quick oven. Remove from pans; fill with the following mixture: Spread with meringue and brown delicately in a slow oven. Fill with 3 table-spoonfuls corn starch with 2 table-spoonfuls cold water, stir into 1 1/2 cupfuls boiling water; boil 2 minutes. Then cook in double boiler 10 minutes. Add 1 cupful sugar, 1/2 g. salt, 1 table-spoonful butter, remove from fire, add juice and grated rind of 1 large lemon and the yolk of 3 eggs well beaten.

CHICKEN AND TOMATO BISQUE

To 3 pints of well seasoned chicken or veal stock add 1/2 cup tomato puree, and 1-3 cupful cream. Bring to boiling point and add 1 table-spoonful salt, few drops tobacco sauce or 1/2 g. cayenne and 1/2 teaspoonful soda. Strain and serve in hot bouillon cups with a table-spoonful of whipped cream above each service. To obtain tomato puree: put 1 pint canned tomatoes in steamer, let boil gently until reduced 1/2; then rub through a puree strainer.

ORANGE DAINTY

Soak 2 table-spoonfuls granulated gelatin in 1/2 cupful cold water, dissolve in 1/2 cupful boiling water. Strain into a bowl, add 1 cupful sugar, 1 cupful orange juice, the grated rind of 1 orange, and 1 table-spoonful lemon juice. Set bowl in a pan of crushed ice or ice water and stir constantly until it begins to thicken. Then fold in the whip from 3/4 cupfuls of cream, add 1-3 at a time. Turn into individual moulds or glasses and chill thoroughly. Garnish each service with a cube of orange or mint jelly. Serve with lady fingers or macaroons.

ORANGE SALAD

Pare 6 medium sized naval oranges, removing every particle of white portion. Cut in quarters crosswise, remove white core and cut quarters crosswise into 1-3 inch slices. Marinate with French dressing made with lemon juice in place of vinegar; omit pepper and use very little salt, let stand 30 minutes. Drain and dispose mouldlike in a let stand 30 minutes. Drain and dispose mouldlike in a table-spoonfuls finely chopped mint leaves. Serve with cream mayonnaise. Sprinkle lightly with mint.

POTATO FLOUR SPONGE CAKE

Beat yolks 5 eggs until thick and lemon-tinted. Add gradually 1 cupful sifted granulated sugar, while beating constantly add juice and grated yellow rind of 1/2 small orange. Sift 1/2 cupful potato flour, 1/2 teaspoonful salt 5 times. Beat whites of eggs until stiff; add half the whites of eggs to first mixture, mix well, then fold in flour, when well blended, cut and fold in remaining whites of eggs. Beat mixture 1 minute. Turn into an unbuttered tubs pan and bake 45 minutes in a moderate oven. Serve without frosting.

CAULIFLOWER SALAD WITH MAYONNAISE

Marinate cold boiled cauliflower with French dressing, let stand 1 hour or longer. Drain, mask with mayonnaise, sprinkle with finely chopped chives and serve on a bed of crisp water cress or endive.

MARSHMALLOW SAUCE

Cut 1/2 pound marshmallows in 4 pieces and melt in double boiler. Dissolve 2 cupfuls confectioners' sugar to 2-3 cupful of boiling water, add to marshmallow and stir until well blended. Turn into serving dish and cool before serving.

RECIPES

PRUNE WHIP

1 pound of best prunes. Boil until soft. When cool, remove pits and chop quite fine. Add the beaten whites of 4 eggs, 3/4 cup of sugar. Beat it all well and bake 20 minutes. Serve cold with sweetened whipped cream, vanilla flavored.

PARISIAN SWEETS

1 pound figs.
1 pound dates.
Confectioner's sugar.
1 pound English walnuts (meat).
Pick over and remove stems from figs and stones from dates. Mix fruit with walnut meat, and force through a meat chopper. Work, using the hands, on a board dredged with confectioner's sugar, until well blended. Roll to 1/4-inch thickness, using confectioner's sugar for dredging board and pin. Shape with small round cutter, first dipped in sugar, or cut with a sharp knife in 3/4-inch squares. Roll each piece in confectioner's sugar, and shake to remove superfluous sugar. Pack in layers in a tin box, putting paper between each layer. These confections may be used at dinner in place of bonbons or ginger chips. A combination of nut meat (walnut, almond, and filbert) may be used in equal proportions.

MOLASSES CANDY

2 cups Porto Rico molasses.
2 cups sugar.
3 table-spoonfuls butter.
1 table-spoonful vinegar.
Put butter in kettle, place over fire and when melted, add molasses and sugar. Stir until sugar is dissolved. During the first of the boiling stirring is unnecessary, but when nearly cooked, it should be constantly stirred. Boil until, when tried in cold water, mixture will become brittle. Add vinegar just before taking from fire. Pour into a well buttered pan. When cool enough to handle, pull until porous and light, allowing candy to come in contact with finger tips and thumb, not squeezed in the hand. Cut into small pieces and cool on buttered platter.

CHOCOLATE CARAMELS

2 1/2 table-spoonfuls butter.
2 cups molasses.
1 cup brown sugar.
3 squares chocolate.
1/4 cup milk.
1 teaspoon vanilla.
Put butter into kettle; when melted, add molasses, sugar, and milk. Stir until sugar is dissolved, and when boiling point is reached add chocolate, stirring constantly until chocolate is melted. Boil until, when tried in cold water, firm ball may be formed in the fingers. Add vanilla just after taking from fire. Turn into a buttered pan, cool, and mark into small squares.

WHITE FONDANT

2 1/2 pounds sugar.
1 1/2 cups hot water.
1/4 teaspoon cream of tartar.
Put ingredients into a smooth granite stew pan. Stir, place on stove, and heat gradually to boiling point. Boil until, when tried in cold water and without stirring, a soft ball is formed that will just keep in shape—235 degrees Fahrenheit. After a few minutes' boiling sugar will adhere to sides of kettle; this should be washed off with the hand first dipped in cold water, save a pan of cold water near at hand, dip hand in cold water, then quickly wash off a small part with finger tips, and repeat until all sugar adhering to sides of saucepan is removed. Pour slowly on a slightly oiled marble slab. Let stand for a few minutes to cool, but not long enough to become hard around the edge. Scrape fondant to one end of the slab and work with a wooden spatula until white and creamy. It will quickly change from this consistency and begin to lump, when it should be kneaded with the hands until perfectly smooth.
Put in bowl, cover with oil paper to prevent a crust from forming, let set 24 hours.

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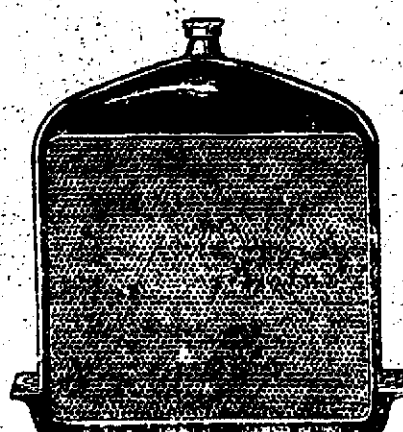
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RECIPES

PINEAPPLE CREAM ICE

Boil 1 cupful sugar and 2 cupfuls water 15 minutes, strain, when cool add 2 cupfuls fresh grated pineapple and the juice or 1 can grated pineapple. Freeze to a mush. Then fold in 2 cupfuls cream whipped until stiff and combined with 2 stiffly beaten whites of eggs. Continue freezing. Let stand 1 hour before serving. Fill lightly in frappe glasses and sprinkle with chopped pistachio nuts.

BAKED APPLE DUMPLINGS

6 apples.
6 level table-spoonfuls (3 ounces) sugar.
6 cloves.
1 egg.
Roll out pastry about one-fourth inch in thickness, and cut out 12 rounds with a cutter. Peel apples thinly and core them without breaking. Place an apple in one of the rounds, and work pastry round the apple until it reaches to the middle of it; then center hole with sugar and a clove, lay another round of pastry on the top, and work it down to meet the other round. Fasten, join with a little cold water; continue in this way until all the apples are used. Place dumplings on a greased tin, brush over with egg well beaten, and bake for 30 minutes in a moderate oven. Dredge with sugar and serve hot or cold.
Sufficient for six dumplings.

COFFEE SOUFFLE

3 table-spoonfuls (1 1/2 ounces) butter.
3 level table-spoonfuls (3/4 ounces) flour.
3/4 cupful (1 1/2 gills) boiled coffee.
3/4 cupful (3/4 gill) cream.
1/2 cupful (4 ounces) sugar.
1/4 level teaspoon salt.
4 eggs separated.
1/2 level teaspoonful (1-1 1/2 ounces) baking powder.
1 table-spoonful vanilla extract.
SAUCE:
2 eggs yolks.
1/4 cupful (2 ounces) sugar.
1/2 cupful (1 gill) strong hot coffee.
1 cupful (1 1/2 pint) whipped cream.
For Souffle:—Melt butter, add flour, and blend well; pour on gradually, stirring constantly, coffee, cream, sugar and salt. Stir and cook until smooth, and add well-beaten egg whites, baking powder and vanilla, and mix carefully. Turn into a well-greased dish and bake in a moderately hot oven for 25 minutes.
For Sauce:—Mix egg yolks with sugar and salt, then add coffee. Cool and fold in whipped cream. Sufficient for four persons.

APPLE TAPIOCA

Cook 1/2 pint cupful of pearl tapioca in 4 cupfuls of boiling water until transparent, add 1/2 teaspoonful salt and grated rind of 1 lemon. Core and pare 3 Jonathan apples, arrange in deep baking dish, fill cavities with sugar (1/4 cupful for all) and a few drops of lemon juice. Pour over tapioca and bake in a moderate oven until apples are tender. Dot over 1 table-spoonful butter before removing from oven. Serve hot or cold with sweetened cream.

ORANGE PUDDING

Pour 2 cupfuls milk over 1 cupful soft bread crumbs. Beat 4 eggs slightly, add 1/2 cupful sugar, 1 table-spoonful lemon juice, 1/4 cupful orange juice, grated rind of 1 orange and 1-3 cupful of chopped blanched almonds, 1/2 teaspoonful salt. When well blended, add milk mixture. Steam in buttered garnish with slices of orange and serve with hard sauce. Individual cups or moulds 1/2 hour. Remove to serving plates.

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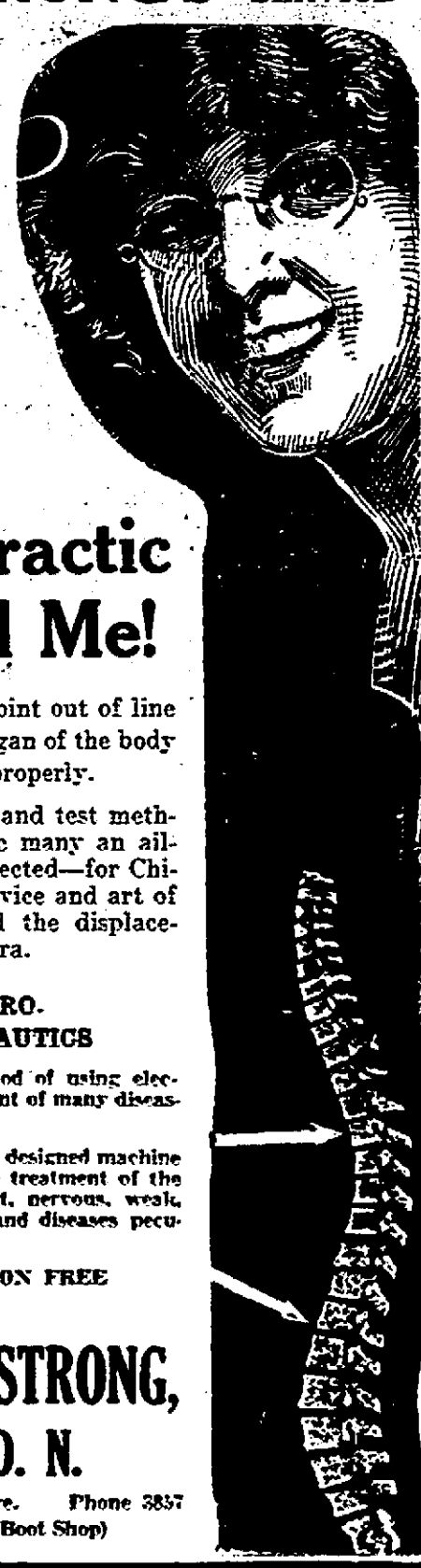
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RECIPES

CLAM COCKTAILS

Place 5 little neck clams (after removing the black portion) in chilled cocktail glasses. Mix 1/2 cupful tomato catsup, 1 tablespoonful fresh grated horseradish, 1 teaspoonful salt and a few drops of tabasco sauce. Chill and put 1 1/2 tablespoonfuls of dressing over clams, mix well and serve with cucumber sandwiches.

TOMATO BOUILLON

To 5 cupfuls of standard broth and enough thick strained tomato pulp to color a vivid red. Season to taste with tomato catsup and a few drops tabasco sauce. Reheat; turn in hot bouillon cups, and serve with crisp crackers or bread sticks.

CREAM OF LETTUCE SOUP

Cook 1 tablespoon finely chopped onion in 1 tablespoonful butter 5 minutes without browning. Add 2 heads of lettuce finely chopped, 3 tablespoonfuls uncooked rice and 3 cupfuls chicken or white stock. Cook slowly until rice is soft, then add 1/2 cupful hot cream mixed with the yolk 1 egg slightly beaten; continue cooking 1 minute. Season with f. g. nutmeg, salt and pepper. Serve in soup nappies, sprinkle lightly with finely chopped chives or parsley.

LETTUCE, STRING BEAN AND ONION SALAD

Arrange individual nests of crisp lettuce or romaine leaves on chilled salad plates. Drain small string beans from the liquor in the can, rinse cold water and drain again. Marinate with French dressing and let stand in a cold place 1 hour. Drain, pile lightly in the center of each nest, sprinkle with thinly sliced green onions and mask with cream mayonnaise; sprinkle with paprika or finely chopped parsley.

PIMIENTO BISQUE

Cook 1/2 cupful rice in 1 1/2 quarts of chicken stock in a double boiler until soft. Rub through sieve. Drain pimiento from the liquor in can, rinse well with cold water, drain, rub through a sieve, add to rice with 1/2 teaspoonful salt and a few drops of tabasco sauce. Heat to boiling point and add the yolks of 2 eggs well beaten and diluted with 2 1/2 cupful cream. Do not allow mixture to boil after adding eggs. Serve in bouillon cups with cheese wafers.

BECHAMEL SAUCE

Melt 1/4 cupful butter; add 1/4 cupful flour, mixed with 1/2 teaspoonful salt, 1/2 teaspoonful white pepper and f. g. nutmeg. Stir to a smooth paste. Then add 1 1/2 cupfuls highly seasoned hot chicken stock (taken from the stock in which fowls were boiled) stirring constantly. Add 1/4 cupful hot cream and the yolks 3 eggs slightly beaten; let cook 1 minute and use as directed. Sauce will curdle if allowed to boil after the addition of egg yolks.

RUSSIAN DRESSING

To 1 cupful of mayonnaise add slowly while beating constantly, 1/4 cupful olive oil, Mix 1 tablespoonful tarragon vinegar, 1/2 teaspoonful salt, 1/4 teaspoonful paprika, 1 tablespoonful each pimiento puree, green pepper finely chopped, chives finely chopped and yolks 2 hard-cooked eggs and whites chopped separately. Add to first mixture and chill. Just before serving add 1/2 cupful Chili sauce.

ORANGE CHARLOTTE

Soak 1 1/3 tablespoonfuls gelatine in 1-3 cupful cold water, dissolve in 1-3 cupful boiling water, strain and add 1 cupful sugar, 3 tablespoonfuls lemon juice and pulp. Chill in a bowl of ice water; when thick, beat with a wire whisk until frothy, then fold in the stiffly beaten whites 3 eggs and the whip from 1 pint of triple cream. Line individual moulds with thin slices of oranges cut in quarters, turn in mixture, spread evenly, chill and serve with fresh lady fingers.

RECIPES

FRICASEED OYSTERS

2 tablespoon butter, 1/4 teaspoon white pepper, 1 teaspoon salt, Cayenne, 1 pint or 30 oysters. Place all the ingredients, except the oysters, in a chafing dish or covered sauce-pan. When hot, add the oysters, cover and shake the pan occasionally. When the oysters are plump, drain them and place them where they will keep hot. Add enough cream to the liquid in the pan to make 1 cup.

SAUCE

2 tablespoons butter, 2 tablespoons flour, Salt and pepper, 1 cup cream and oyster liquid, 1 teaspoon lemon juice, 1 egg.

Cook ingredients, except egg and lemon juice, as a white sauce. Beat the egg until light, and pour the hot sauce gradually over it. Add the oysters and lemon juice, and when hot serve on toast or in patty dishes.

CREAMY OMELET

4 eggs, 4 tablespoon milk, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons butter. Beat eggs slightly, add milk and seasonings; put butter in hot omelet pan, when melted turn in the mixture; as it cooks draw the edges toward the center with a knife until the whole is of a creamy consistency place on hotter part of range that it may brown quickly underneath; fold and turn on hot platter.

BAKED OR SHIRRED EGGS

Butter and egg-shirrer. Cover the bottom and sides with fine cracker crumbs. Break an egg into a cup and carefully slip it into shirrer. Cover with seasoned buttered crumbs and bake in a moderate oven until white is firm and crumbs brown. Eggs may be baked in small tomatoes. Cut a slice from the stem end of tomato. Scoop out the pulp, slip in an egg. Sprinkle with salt and pepper. Cover with buttered crumbs and bake.

HARD COOKED EGGS

Place the eggs in cold water, cover, and when the water boils remove from the fire and allow them to stand 20 minutes on the back of the range then put into cold water.

POACHED EGGS

Break each egg into a saucer, slip the egg into boiling water, cover, remove to cooler part of fire, and cook 5 minutes or until the white is firm, and a film has formed over the yolk. Take up with a skimmer, drain, trim off the rough edges, and serve on slices of toast. Season.

SOFT COOKED EGGS

Place the eggs in boiling water, remove from the fire, cover, and allow them to stand from 5 to 8 minutes.

SUMMER PLUM PUDDING

1 pint gelatine jelly sweetened and flavored to taste, 1 tablespoon Horsford acid phosphate, 1 teaspoon ground cinnamon, 1 cup seedless raisins, 1 cup grapes. Prepare gelatine and add all other ingredients before it really stiffens. Stir occasionally as it thickens. Pour in molds which have been wet with cold water and chill until well set. Serve with sweetened and flavored whipped cream or custard sauce.

RECIPES

SNOW RAILS

1/2 cup butter, 1 cup sugar, 1/2 cup milk, 2 1/2 cups flour, 3 1/2 teaspoons baking powder, 4 egg whites. Cream butter, add gradually sugar and alternate milk with flour sifted with baking powder. Then cut and fold in the white of eggs beaten stiff. Steam 25 minutes in buttered cups. Turn out on serving plates and pour strawberry sauce around.

STRAWBERRY SAUCE

1/2 cup butter, 1/2 cup powdered sugar, 1 egg white, 1 cup preserved strawberries. Cream butter, add gradually powdered sugar, to the white of the egg (beaten stiff), and preserved strawberries. Beat well until all are blended and the sauce light and foamy. Either preserved or fresh fruit may be used as desired. Serve on the hot pudding.

BISCUITS

3 cups flour, 4 teaspoons baking powder, 1/4 teaspoon salt, 1/2 to 1 cup milk or water, 2 tablespoons fat. Mix according to the rule, working the fat into the flour. Toss and roll gently on a slightly floured board and cut into small biscuits. The top may be moistened with a little milk. Bake until brown; from 12 to 15 minutes. Whole wheat flour may be used for biscuits.

BRAN BREAD

1 cup sugar, 1 cup syrup, 2 cups sour cream, 1 teaspoon soda, 1 tablespoon salt, 2 1/2 cups bran, 3 1/2 cups flour, 1 egg, 1 box raisins. Sift dry ingredients and add bran, syrup and cream, raisins and beaten egg. Bake in a moderate oven until it tests done with a tooth pick.

BRAN MUFFINS

1 cup flour, 1 teaspoon soda, 1 teaspoon salt, 2 cups bran, 1 1/4 cup milk, 1/4 cup molasses. Sift dry ingredients and add bran, milk, molasses and egg well beaten. The egg may be omitted.

SALADS—GENERAL RULES

Salads made of greens should always be served crisp and cold. The vegetables should be thoroughly washed allowed to stand in cold water until crisp, then drained and spread on a towel and set aside in a cold place until serving time.

Lettuce should be separated, washed, drained and placed in a bag in the ice box. It will keep several days if kept cool. Dressing may be added to salads at the table or just before sending to the table.

PERFECTION SALAD

1 envelope gelatine, 1/4 cup cold water, 1/4 cup mild vinegar, 2 tablespoonfuls lemon juice, 2 cups boiling water, 1/2 cup sugar, 1 teaspoon salt, 1 cup cabbage, 2 cups celery, 2 pimiento, olives. Soak gelatine for 5 minutes in cold water, then add hot water and rest of ingredients. When nearly cold put in vegetables.

POTATO SALAD

Cut cooked potatoes into cubes. Use French dressing in sufficient quantity to cover them. Small pieces of onion may be used with it, or onion juice added to the dressing. Boiled dressing may be used over the potatoes.

CABBAGE SALAD

Shave cabbage fine and add salt and pepper. Cut 2, 3 or 4 slices of bacon into small pieces and fry until brown. While very hot pour over the cabbage. Add a little vinegar. The vinegar is best when put in with hot grease and poured on while hot.

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